

THE NATIONAL

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is
Only
one



A new scientific development in meat curing

Enthusiastic acceptance has proven its excellence

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cured and smoked meats

Bus
Indiana University

SEP - 1 1959

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PRESCO FLASH CURE



Eliminates curing room — saves cooler space

Reduces handling and labor costs

Packers carry only current production inventory, thus
reducing inventory risks and capital requirements

Finished products are of fine quality, have excellent
color fixation, longer shelf life, superior tenderness

PRESCO FLASH CURE

is one of the many products for meat processing developed in our research laboratories

PRESERVALINE...HOME OF **PRESCO** PRODUCTS

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Since 1877

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Increase Sausage Room Efficiency

WITH GLOBE'S NEW CHARGING BUCKET

Mechanization in your sausage room for greater efficiency, greater profits is now possible with Globe's new charging bucket for loading any conventional stuffer, as well as the new Globe-Becker continuous stuffing machine.



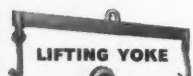
BUCKET #9794
DOLLY #9795



Globe new style charging bucket shown loading a conventional 500 lb. stuffer.



Globe charging bucket on a monorail used to feed the Globe-Becker continuous stuffing machine.



LIFTING YOKE



AIR HOIST

- The slide bottom eliminates hand shoveling of product into stuffer.
- Bucket can be designed to hold a whole charging load for any size stuffer.
- This bucket is easily cleaned and maintained.
- Bucket can be installed on a continuous overhead rail system with hoist to lower and raise from the floor to receive or discharge product, or
- It can be supplied with a dolly for transporting on the floor.
- Available in galvanized or stainless steel.
- A lifting yoke to be used with an air hoist is available.
- A Globe special air hoist is also available, of 1000 lb. capacity, 8 ft. lift, 19 F.P.M. at 90 PSI, complete with pendant control, chain basket and hoist trolley for standard "I" beam track. The very low head room required for this hoist facilitates its use in practically any existing sausage kitchen.

remember, look to Globe for the best in creative engineering for sausage room modernization and mechanization.

Globe equipment is now available through "NATIONWIDE" leasing program.

THE GLOBE COMPANY

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Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyrmontkade, The Hague, Netherlands

cy
this
little
piggy
went
to
market
color
"bright"...



PFIZER ERYTHORBIC ACID KEPT HIM THAT WAY

(Isoascorbic Acid)



● When your processed meats go to market their color is at its sales-appealing best. However even the highest quality meats suffer from color fading in the dealer's showcase, and thus lose sales, unless they are properly protected. Pfizer Erythorbic Acid (Isoascorbic Acid) gives you this protection efficiently and inexpensively.

Just a few ounces of Erythorbic Acid (Isoascorbic Acid) or Sodium Erythorbate (Sodium Isoascor-

bate), added to the pump pickle for hams, during the chop for franks, bolognas and luncheon meats, or sprayed on pre-sliced ham and bacon, will assure you of a meat product that will retain all of its original eye-appeal and sales-appeal.

For additional information and technical data on Erythorbic Acid (Isoascorbic Acid) write for Technical Bulletin 94—*Pfizer Products for the Meat Industry*.

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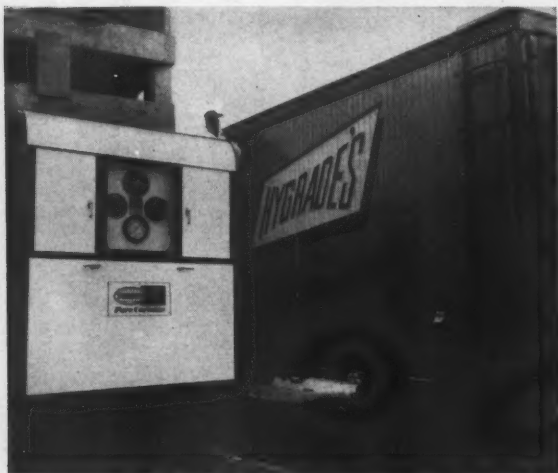
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KINGAN BLAST-CHILLS TO GIVE MEAT A COOL SEND-OFF

cars or trucks cooled in minutes



Pureco CO₂ Receiver at work blast-chilling a rail carload of product at the Kingan Division of Hygrade in Indianapolis. Three minutes cools a carload and holds the temperature 4 to 8 hours. Pureco-developed blast-chilling is ideal for quick chilling of meat and many other products.

Kingan Division of Hygrade Food Products now uses Pureco blast-chilling to protect meat shipments.

Pureco CO₂ liquid is sprayed into the car or truck immediately after loading, momentarily reducing interior air to sub-zero temperatures. Car heat and heat from loading are instantly removed, thus assuring immediate shipment at storage temperatures.

Initial "warming" period of the product is thus avoided. Condensation is minimized, because air in the car is displaced by a super-dry CO₂ atmosphere. Growth of bacteria and mold is inhibited. Bloom and color retained.

Blast-chill it! . . . Call your local Pureco man for details.



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A division of Air Reduction Company, Incorporated
Nation-wide "DRY-ICE" service-distributing stations in principal cities
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VOLUME 141 AUGUST 29, 1959 NUMBER 9



THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.
Telephone: Whitehall 4-3380

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THE NATIONAL PROVISIONER, AUGUST 29, 1959

'I've shipped all my cattle to Chicago for 29 years'

says NELS NELSON



Morrison, Illinois, producer is typical of many good Corn Belt feeders

"I've been shipping my cattle to the Chicago Stock Yards ever since I began farming in 1930," points out Mr. Nelson.

He feeds 100 head of cattle a year on the 230-acre Nelson and Benson farm . . . typical of thousands of grain-livestock operations that make the Corn Belt the most concentrated source of slaughter animals.

Like Nelson, many good feeders market *exclusively* at Chicago.



Chicago is the major market for choice steers like these 1,250-pound Herefords shipped by Nels Nelson . . . and for all kinds of livestock.

In the heart of the Corn Belt, Chicago offers buyers widest choice of livestock

Buyers place their reliance on the Chicago Stock Yards . . . where they know they can fill *all* their requirements . . . for livestock of every class, grade and weight.

Chicago is the nearest big market where the full range of supply is available to buyers from the meat-consuming centers.

As a buyer you get these advantages at Chicago:

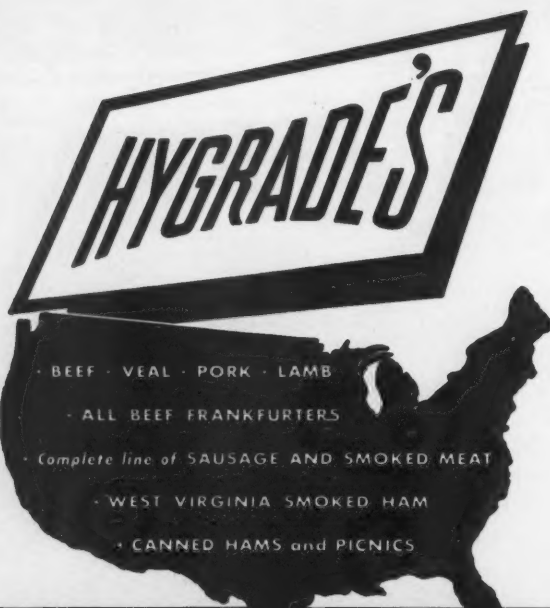
1. A dependable source of supply in the heart of the nation's largest livestock feeding area.
2. Highly skilled order buyers available to you on a straight-agency basis. Buying commissions approved by U.S.D.A.
3. Fast rail and truck schedules—toll roads close by—assure you overnight delivery to the East.

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For livestock of all kinds—the buyer's most dependable source of supply

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1959 by The
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Chicago, Ill.,

UST 29, 1959



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1.

How many rendering plants are now producing high quality lard and high quality protein by the new Sharples Low Temperature Process?

- A. Over 30 Sharples plants have been installed to date and are operating in practically every section of the United States.

2.

What about edible protein, can I get facts about it?

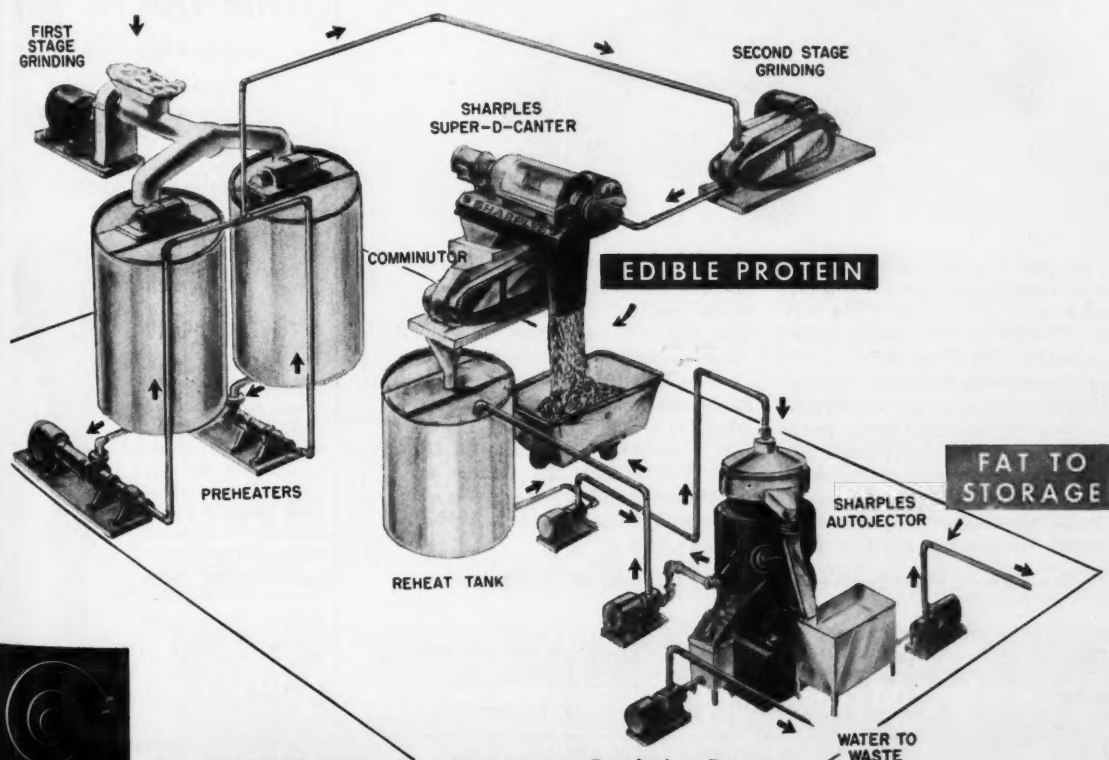
- A. Yes. Just write for your copy of the new technical report, "Operation Low Temperature, Phase II—Edible Protein."

3.

Can arrangements be made to visit a Sharples Process plant, and see both the quality of the products, and the practically "self-operating" nature of the operation?

- A. Yes. As a matter of fact, we would heartily recommend this, because only by such a visit can you see first hand all of the profitable angles of the Sharples Process. We would be delighted to make the necessary arrangements.

THE SHARPLES CORPORATION 2300 Westmoreland Street Philadelphia 40, Pa.



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Portable Platform Scale



MODERN FUNCTIONAL STYLING

- reads quickly and clearly under all lighting conditions!
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Designed for your most exacting requirements—built for years of heavy-duty use—this new Fairbanks-Morse Model 1124A Portable Platform Scale helps speed your operations through faster, more accurate weighing!

Note the big, clear beam design that promotes quicker reading—the new square weights for easier handling! Check the new concealed wheels, the compact overall width—important for fast han-

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See Sweet's Plant Engineering File for full line of F-M Scales.



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GENERATORS • COMPRESSORS • MAGNETOS • HOME WATER SYSTEMS

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NATURAL TASTE...**

(no unnatural flavors)

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after steak . . .
after steak!

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CONTROLLED MEAT TENDERIZER

the triple-action blend that

TENDERIZES muscle portions and
TENDERIZES fibrous tissue and
TENDERIZES connective tissue

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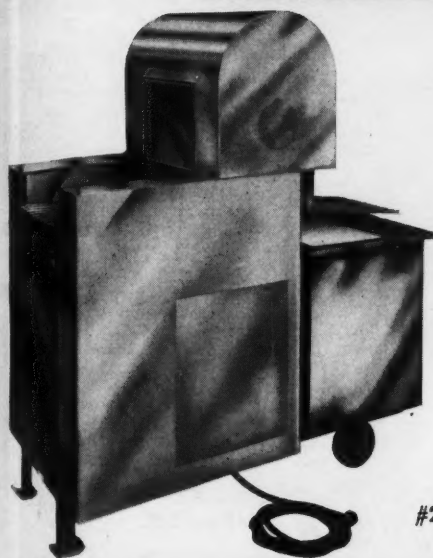


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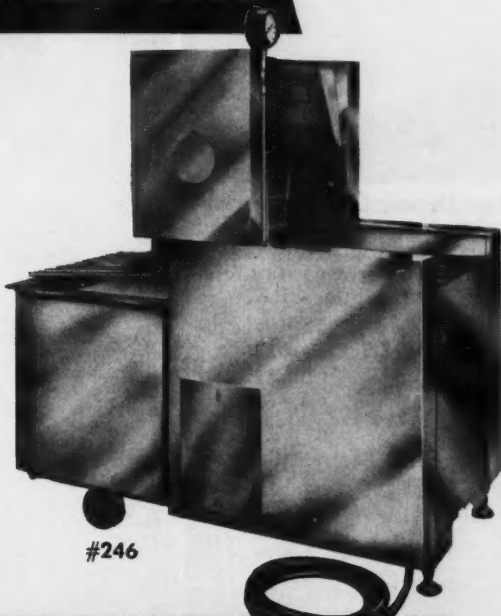
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#247



#246

- ★ NO MOVING TABLE TO CAUSE MAINTENANCE PROBLEMS!
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STORAGE, SPACE, EQUIPMENT, INVEN-TORY, LABOR AND CURE.

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Boss Permeators are proven in performance . . . ideal for all cost-conscious operators. Stainless steel for easy, quick cleaning. A series of injections by stainless steel reciprocating needles perform the perfect permeation of pickle.

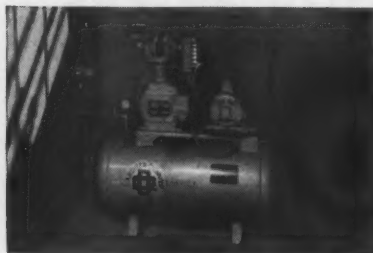
2 sizes available—No. 247 impregnates 240 bellies per hour—No. 246 impregnates 480 bellies per hour. A lift jack with 6" rubber tired wheels is avail-able for easy movement of Permeator.

FREE personal instructions are provided when Perme-ator is delivered, assuring perfect mechanical operation.



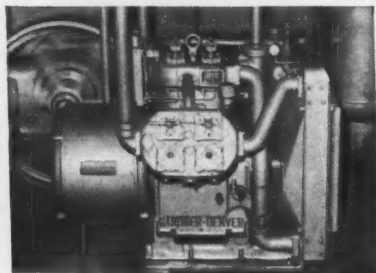
THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

If you need . . .
pure, oil-free air



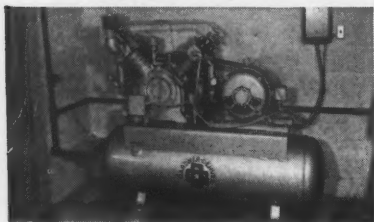
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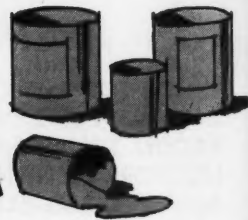
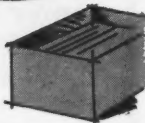
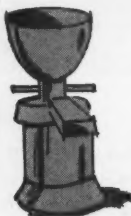
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See page K/ Ev

LOOKING FOR

SAUSAGE EQUIPMENT and SUPPLIES?



Look in the "YELLOW PAGES" of the Meat Industry—you'll find every known supplier for several hundred items for the sausage plant, all classified for your convenience. Here are just a few:

47 Grinder Suppliers
57 Binder Suppliers
51 Roll and Sheet
Polyethylene Suppliers

In addition to the classified section there are 13 separate sections of manufacturers' product information pages including: Curing, smoking, cooking; sausage preparation; special ingredients; and packaging. Use the Purchasing GUIDE, the "YELLOW PAGES" of the Meat Industry for all your purchasing information needs.

The PURCHASING GUIDE for the MEAT INDUSTRY
A NATIONAL PROVISIONER PUBLICATION

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ST 29, 1957



*Stange has the talent to create . . .
the skill to produce . . . and
the flexibility to fit your needs*

- 50-A Microground Spice**
- NDGA Antioxidant**
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For many reasons... the finest **PAPRIKA** you can buy

The finer the grind, the more effective the Paprika. With 50-A Paprika, particle size is 60 times finer than normal 60 mesh ground spice. Specking is eliminated, paprika is uniformly distributed with maximum control of color and flavor. In many cases, only one-half as much 50-A paprika is required to give better results. And, 50-A Paprika is standardized to insure uniform results in every batch of product. This all adds up to a finer Paprika for finer sausage.



HERE WE GO!

First of the six closed ARMOUR & CO.

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For additional information contact

*BARLIANT & CO.

*BARLIANT staff at Armour & Co.

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STOCK YARDS**
East St. Louis, Ill.

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Pre sale
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Aug. 31

Typical of many values

COOKERS: (2) Jourdan stainless, 5'6" x 10' x 7" high, 2-compartment 1 1/2 HP.

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BACON SLICER: Anco #827, 5 HP.

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MIXERS: (2) Buffalo #4A, 7 1/2 HP.

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MIXERS: (2) Lightnin' 2 HP. stainless.

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HAM PRESS: Pneumatic, S.M.E.

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KETTLE: 100 gallon capacity, stainless 36" I.D. Jacketed, 100# working pressure.

KETTLE: Lee, 150 gallon stainless inside, 1/2" jacketed, 90# w.p.

HAM MOLDS: (328) Anco #1, stainless.

HAM MOLDS: (185) Anco #0-2-G, stainless.

HAM MOLDS: (100) Globe Hoy #114 & 108 stainless

HAM MOLDS: (100) stainless, 4" x 4" x 24" square type.

MOLDS: (235) stainless 4" x 4" x 14" long (Minced Ham Molds)

CATTLE, HOG AND SHEEP HEAD SPLITTERS AND HOISTS.

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MISCELLANEOUS HOG AND BEEF KILL FLOOR EQUIPMENT.

TRIPE SCALDER: Anco #42, 36" cylinder.

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HOG STOMACH WASHER: Globe #A27, 5 HP. primal.

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VERY LARGE SELECTION OF STAINLESS TABLES IN VARIOUS SIZES including sausage stuffing, cutting, trimming, conveyor tables.

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TOLEDO DIAL SCALES, BENCH TYPE (85) wide range, latest type with and without stainless pans.

TOLEDO BENCH TYPE DIAL PUMPING SCALES: (12) Modern, 50# cap. 1 oz. grad., mdl. 0867X, stainless platform.

EXACT WEIGHT SCALES (50) Models 213, 253, 273.

TOLEDO FLOOR TYPE DIAL SCALES.

TOLEDO OVERHEAD TRACK SCALES: (3) model 2212, 900# cap., 1/2# grad. only 3 yrs. old.

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MISCELLANEOUS GLOBE TRUCKS: (150) including #7180, 7167, 7108, 7144.

CHARGING TRUCKS, SAUSAGE MEAT TRUCKS.

OTHER TYPES OF TRUCKS INCLUDING LIVER HANGING, OFFAL SPREADING, FLAT UTILITY, ETC.

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DEFROST TANKS: (2) stainless steel clad, 36' x 6' x 32" deep & 6' x 36' x 32" deep.

GRINDSTONE: 40" dia. x 4" face.

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MACHINE SHOP EQUIPMENT, including: Lathes, Jack Hammers, Shears, Drills.

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CAFETERIA EQUIPMENT, including: Friolators, Potato Mixers, Potato Peelers, Jacketed Soup Kettles.

MATERIAL HANDLING EQUIPMENT, including: In-Plant and Fork Trucks.

PUMPS, MOTORS, ELECTRICAL EQUIPMENT, LABORATORY EQUIPMENT, NAILERS.

Armour & Co. have sold the real estate, including rendering and refrigeration, of this plant; and have removed to other plants some additional equipment. Remaining machinery must be removed within 30 days. All items sold "as is." Arrangements can be made to handle loading for shipment of equipment. All offerings subject to confirmation and prior sale.

EXCLUSIVE LIQUIDATORS

BARLIANT & CO.

1631 S. Michigan

Chicago 16

Wabash 2-5550

August 29, 1959

VOLUME 141 NO. 9

Our Way or Theirs

Sponsorship by the American Humane Association of a model humane slaughter act for use at the state level, as well as the recent passage by the fifth state of humane slaughter legislation (see the NP of August 22, page 24), should awaken all slaughterers—intra-state and interstate—to the probability that within a few years they will be operating under the provisions of one or more of these state laws.

Only one of the state acts passed so far—that of California—resembles the federal law in limiting the application of the legislation to firms doing business with the government. The statutes of the other four states, and the AHA model law, cover all slaughterers and provide criminal penalties for non-compliance.

It would appear that it is about time for the meat packing industry to wake up—the eastern and western associations, the AMI, NIMPA and 20-plus state packer groups—so as to take and hold the initiative in this field. Is further legislation at the state level to be entirely theirs (the humane interests) or at least partly ours?

Slaughterers everywhere should realize by now that regardless of whether they sell to the federal or a state government, or to a supplier of such agencies, their killing operations soon will be subject to some form of control. There are indications that even in the absence of specific legislation, conformity may be forced through such devices as labeling designed to channel consumer buying toward meats produced in "humane" plants.

Uniformity in the state and federal laws in this field is, of course, highly desirable from a practical standpoint. One kind of uniformity that is not needed, but is suggested in the AHA code, is in the imposition of criminal penalties on those who do not comply.

There is need in all the laws, moreover, for flexibility which will permit and encourage the development of new methods of immobilizing and dispatching animals as our knowledge in this area grows.

News and Views

Whether A Strike would be called against at least one major meat packer or work would continue beyond the August 31 expiration of contracts was the big question late this week as union and management negotiators met in Chicago with little chance of an immediate agreement. The Amalgamated Meat Cutters and Butcher Workmen of North America announced that members had "overwhelmingly" authorized the union to call a strike at Swift & Company and Armour and Company. The United Packinghouse Workers of America, which was polling members at Wilson & Co., Inc., John Morrell & Co., The Cudahy Packing Co., Swift and Armour, said it was "evident a strike will be authorized in all cases."

Union spokesmen announced that wages hadn't even been discussed yet in bargaining sessions and accused packers of "trying to take away things we have had for 25 years." Describing contract talks as "stuck on dead center," the UPWA said: "We're still fighting over the 36-hour work guarantee. The companies want to be relieved of the guarantee if they can't get livestock." The UPWA also said that Swift wants to cut wages in southern plants and freeze wages at other points. Swift said its position is that there should be no increase in the cost of meat. The unions have demanded "substantial" wage increases, without naming the amount, increased job security and other benefits. Length of the new contracts also is a major issue. The unions want a one-year pact while the companies seek a three-year agreement.

Offers To Sell frozen ground pork for the National School Lunch Program have been invited by the U. S. Department of Agriculture, which said it will buy 6,000,000 lbs. for delivery between September 28 and October 24. Offers are due by 3 p.m. Tuesday, September 8, and acceptances will be made by Friday, September 11.

A Petition by the Western States Meat Packers Association for leave to intervene on the side of the government and file a brief opposing modification of the packers' consent decree was held over this week by Judge William Campbell of the U. S. District Court in Chicago until the return of Judge Julius J. Hoffman. The case is third on the trial calendar opening September 8 before Judge Hoffman. There is a possibility that it may not get underway until late October or early November.

The Chairman of the board of the National Association of Food Chains will speak on "The Food Distributor's Responsibility to the Public" at the annual banquet of the American Meat Institute at 7 p.m. Monday, September 28, in the Grand Ballroom of the Palmer House, Chicago. He is G. H. Achenbach, president of Piggly Wiggly Sims Stores, Vidalia, Ga. "The Singing Men of Steel," 70-member male chorus of the United States Steel Corp., will provide music during the banquet, which will be a highlight of the AMI's 54th annual meeting. The convention will open Friday, September 25, and close at noon Tuesday, September 29.

A special post-convention tour of the American Meat Institute Foundation laboratories and the Enrico Fermi Institute of Nuclear Studies, both on the University of Chicago campus, has been arranged for annual meeting participants. The tour will begin at 2:30 p.m. Tuesday and break up about 5:30 p.m. Transportation will be provided. There will be demonstrations on meat color research, taste panel evaluation and nutrition during the AMIF open house, and participants also may visit the various departments and ask questions at will.

Arkansas Packers Aim for Greater Sales At Profit After Two Summer Seminars



NIMPA SALES TRAINING director Fred Sharpe (third from left) is introduced to three guests from Puerto Rico by Chris Finkbeiner (left) and Walter Webb (second from left), AIMPA president, at Little Rock seminar. The guests are Morales Guerro, Arturo Fabry and Jose Betanzas. Finkbeiner, who was chairman of sales seminar, is president of Puerto Rico Meat Packing Co. as well as Little Rock Packing Co., Little Rock, Ark., and a former president of AIMPA.

Professional selling at a profit has become the market cry for members of the Arkansas Independent Meat Packers Association after two sales treatments by Fred Sharpe, director of sales training for the National Independent Meat Packers Association.

"Nothing succeeds like success, and every potential customer likes to identify himself with a successful operator. If you give specific examples of how a certain product has been displayed and promoted to yield a higher store profit—you're in business!"

Such was the theme of both sales seminars held by the Arkansas Independent Meat Packers in June and August preparatory to the stepped-up volume to be gained during the fall harvest months.

Walter Webb, president of Webb and Co., Inc., Helena, Ark., is the new president of AIMPA. His company had two visits from Fred Sharpe previously in the interest of stepped-up sales activity. As president of AIMPA, he appointed Chris Finkbeiner of Little Rock Packing Co., Little Rock, as chairman of both sales seminars.

In summing up, Finkbeiner said:

"One of the greatest advances our AIMPA members have made in the past years has been their change toward aggressive consumer selling. As a result, we have become a strong factor in the meat business in Arkansas. Selling on the firing line has

been one of our greatest challenges.

"Most of the larger AIMPA members have done a grand job in consumer advertising. We are now doing everything possible to make our salesmen better qualified to present our lines. In talking with some of the salesmen who have attended both seminars, I am convinced beyond a shadow of a doubt that they have made extra sales as a result of these effective techniques Fred Sharpe has given them. Selling quality and making sales at a profit is the greatest opportunity in our industry. I know that our AIMPA members are all working toward this goal in these more and more competitive times."

Plant Maintenance Show

Products and equipment used to eliminate factory pollution of air and water will be on display at the Plant Maintenance & Engineering Show in Philadelphia's Convention Hall, January 25-28, 1960. Virtually all exhibitors will emphasize cost reduction through maintenance.

Irish Products Pushed

Bacon and hams are among the foods displayed under the theme "Irish Delicacies 'Round the Clock" in Ireland's exhibit at the National Fancy Food & Confection Show, which opened August 23 at the Astor Hotel, New York City.

John T. Keene Elected President of TEX-IMPA

John T. Keene, president and general manager of Ed. Auge Packing Co., San Antonio, Tex., was elected president of the Texas Independent Meat Packers Association during TEX-IMPA's annual southwestern - international convention and suppliers' exposition late last week in San Antonio.



JOHN T. KEENE

Newly-elected vice presidents are: Hap Burlison, owner of Burlison Packing Co., Wichita Falls; Tom Joyner, general manager, E-Tex Packing Co., Mt. Pleasant; Clyde Gabbert, owner of Gabbert Meat Co., Ballinger; Louis Lampo, owner of Louis L. Lampo Co., Houston; F. E. Macmanus, owner of Macmanus & Sons Packing Co., Raymondville; E. K. Melton, jr., general manager of Melton Provision Co., San Antonio; Charles Chauvet, executive vice president of Peyton Packing Co., El Paso; Roy Rutland, owner of Rutland Meat Co., Waco; Sam Rosenthal, president of Samuels & Co., Dallas, and Bill Wansing, Wansing Meat Co., Amarillo.

Dick Littlefield, general manager of Owens Country Sausage, Inc., Richardson, was chosen as treasurer, and Larry Roegelien, vice president of Roegelien Provision Co., San Antonio, was elected secretary.

State Inspector Predicts Industry Consolidation

The meat packing industry will undergo a sweeping consolidation in the next 25 years as new and more rigid state inspection laws force smaller and less efficient operators out of business, Clayton P. Osgood, chief inspector of the Maine Department of Agriculture, predicted at a Maine Independent Meat Packers Association meeting in Portland.

He said the public demands this new protection and is the chief benefactor of the resulting consolidation. Osgood pointed out that similar restrictions in milk processing have reduced the number of dairies and increased the quality and uniformity of the product.

Packers were asked to cooperate with the department in enforcing new statutes concerning labeling and advertising of frankfurters, sausage and other packaged meats.

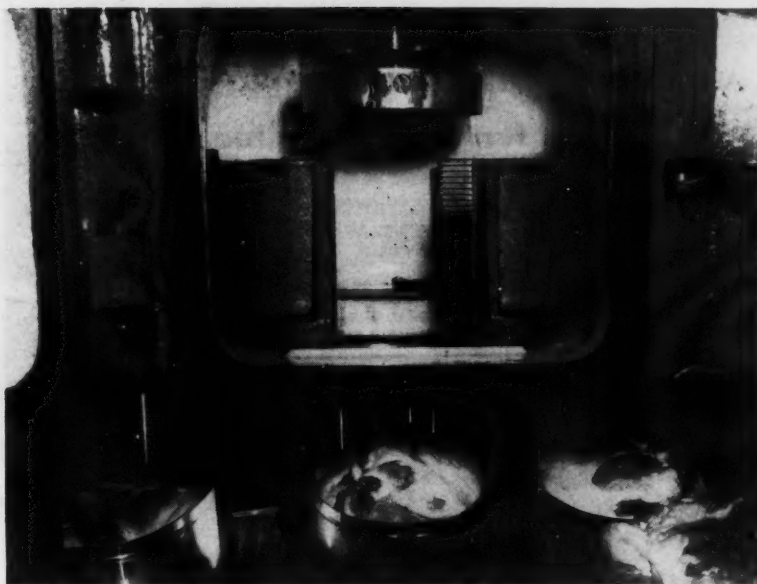
Hams Pressed In Cans While Under Vacuum

A new machine streamlines the ham pressing operation in canning the pork product by transforming a manual task into a completely automatic operation.

Introduced by American Can Company, the unit has been in operation for several months at a large midwestern plant. The canning superintendent of the company reports that the performance of the first unit led to ordering a second.

In the older technique the boned cured ham, after scaling, was placed in the proper pear-shaped can and then moved to the manually operated ham press. Here, an operator would insert the can into a supporting mold and activate the press head. After the pressing, he would remove the can and push it along to the sanitary sealing machine.

In the new operation the ham, after weighing, is placed in the properly sized can and then placed on a roller rod conveyor. The can moves to the new pressing machine where index fingers guide it into the vacuumizing chamber.



After the can enters the machine, a vacuum is drawn, removing the air from the can and cavities of the meat. While the chamber is still under vacuum, the ham is pressed into shape. After pressing, the machine discharges the can which continues to the sanitary sealing line where the top is vacuum sealed.

The machine has handled up to 11 cans per minute at the plant.

Pressing the ham while it is under vacuum has several advantages, according to the midwestern ham canner. Since the air is removed, the press meets no resistance in shaping the ham in the can. In the older method air trapped at the sides or bottom would, at times, distort the

shape of the ham, giving it wrinkles and/or crevices.

Since the unit presses the ham to the air-free can bottom, the pressing gives a slightly better can head space. This factor, in turn, assures a perfectly concave can and lowers the incidence of springers which, while perfectly sound, meet sales resistance. Another advantage is that the less air in the can—a natural consequence of better head space—the less will be the risk of meat surface discoloration.

American Can says the new machine can be integrated into existing can lines for use with either automatic or semi-automatic types of closing machines.



BEEF STORAGE cooler of 25 x 59 ft. has been converted into a sausage packaging room by Gallo Salame, Inc., San Francisco, and houses three U.S. and one Enterprise slicers and a Flex-Vac pouch sealer. According to Ernest Gabiati, president, dry salami is be-



ing packed in 3-oz. pouches, salami cotto in 5-oz., and mortadella in 4½-oz., all sliced. The company produces only Italian type sausage under the brand name, "Gallo," and markets its specialty products along the Pacific Coast from Los Angeles to Seattle.

TRANSPORTATION

Armour Reports Good Experience With Hydraulic Drive Truck Cooling in South



FLEET of trucks operated out of Houston by Armour and Company is equipped with constant-speed truck refrigeration drives. Electric plug-in cords for stand-by 110-volt operation of the truck refrigeration systems are located at the stalls along the loading dock as well as in the adjacent parking area.

SAVINGS on truck refrigeration drive operation at Armour and Company's Houston, Tex., and New Orleans, La., locations have reportedly averaged 75 per cent over former methods used since the changeover to hydraulic truck refrigeration drive units.

"When you're hauling a valuable, perishable cargo, you simply can't compromise with quality of refrigeration equipment used," observes G. W. Lewis, district automotive maintenance supervisor for Armour, who is responsible for vehicle operations at the two plants. At Houston, for example, he supervises a fleet of 12 trucks, all of which are equipped with refrigeration units. These were built by Sundstrand division of Sundstrand Corporation.

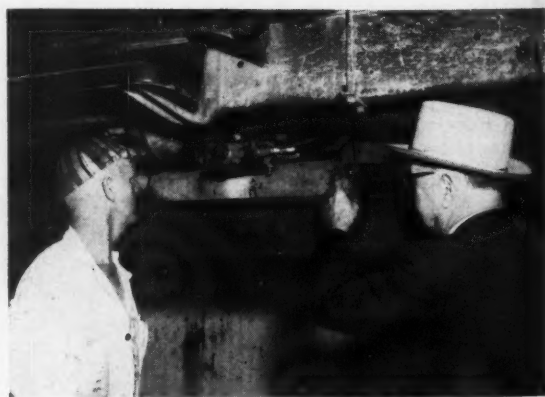
These trucks have the refrigeration compartment open 35 to 40 times a day in the process of making deliveries. Even though summer temperatures in Houston go as high as 110° F., inside temperature of the refrigerated compartments must be maintained at a constant safe level of approximately 35° F. On urban deliveries engine speeds obviously vary widely, depending on traffic conditions, distances traveled between stops, etc.

In the three years of operation with the present constant speed drives, there has not been a single breakdown or serious delay in deliveries due to the malfunctioning of

a unit, according to the records on maintenance kept by the Armour district supervisor.

Both over-the-engine and power

VISUAL inspection of pump is made by G. W. Lewis (right), Armour district automotive maintenance supervisor, and his assistant in the southern division, M. C. Huffstutler.



take-off mountings for the pump are used by the company throughout the South and Southwest. At the Houston location, power take-off units are used on all refrigerated trucks to drive the pump which is the heart of the constant-speed drive system.

This pump rotates at a rate proportional to truck engine speed. Because the pump continually measures its own output, the flow of oil which it delivers is constant at all truck speeds from idle to full power. This means that the fluid motor in the refrigeration unit mounted over

the cab receives a constant flow of oil through the hydraulic hose. It maintains the required speed and turns the refrigeration compressor at the proper rate despite variations in engine speed.

Both the pump and motor are of the piston type, permitting a compact overall system. Since the pump delivers only the amount of oil required by the motor to maintain speed, no oil is bypassed and only a small reservoir of 1½-qt. capacity is required. Special heat exchangers are not needed. Although the pump rotates continually, the truck thermostat operates a solenoid that puts the swash plate of the pump into neutral, so no oil is pumped through the system when the refrigerated compartment maintains the proper temperature.

During standby operations, the refrigeration compressor may be operated by plugging into the plant power system. A cord is provided for this purpose on every truck equipped with a hydraulic constant-speed refrigeration drive. There is nothing to disconnect or change. When the truck is ready to leave the plant again, the lead is unplugged and the vehicle resumes normal operations. The inherent simplicity of the system makes routine maintenance less of a problem than it was in the past,

Lewis reports. Visual inspection of pump, motor and hoses and maintenance of proper oil level are practically all the checks required, he goes on to say.

On an average day each truck in the Armour and Company fleet delivers between \$15,000 and \$20,000 worth of perishables. One load for a truck averages from four to five tons, depending on the perishable merchandise being hauled, and is valued from \$5,000 to \$6,000. Refrigeration equipment, therefore, must be of the highest quality.

TABLE 1: PER HEAD LOSSES PROJECTED FOR TOTAL F. 1. SLAUGHTER

Month	STEERS		HEIFERS		COWS		CUTTERS & CANNERS	
	Total (\$1,000)	Per Head	Total (\$1,000)	Per Head	Total (\$1,000)	Per Head	Total (\$1,000)	Per Head
January	\$1623	\$1.37	\$ 321	\$.95	\$ 211	\$.67	\$ 136	\$.41
February	1233	1.34	419	1.27	130	.51	70	.29
March	1067	1.11	420	1.20	113	.39	47	.23
April	607	.57	146	.48	92	.34	48	.23
May	432	.39	118	.37	74	.26	52	.25
June	329	.29	123	.39	79	.28	48	.22
July	358	.29	84	.25	64	.24	49	.22
August	297	.26	74	.22	75	.30	35	.17
September	253	.22	66	.18	41	.15	33	.13
October	359	.31	85	.23	64	.21	41	.14
November	455	.47	135	.44	68	.29	36	.17
December	824	.73	162	.55	81	.37	52	.25
12-Mo. Totals	7837		2153		1092		647	
12-Mo. Avg.		.60		.54		.34		.23

the brands are the cattle produced in those areas where they are allowed to roam.)

In order to get a clearer picture of the geographical variation, both seasonally and as to comparative loss rates, the data on steers only were grouped into seven major slaughter areas. One exception was made in the case of the Denver-Ogden-Salt Lake area, where heifer slaughter predominates.

Table 2 shows the estimated loss rates in these areas by six-month

Millions Cut from Meat-Hide Values by Grubs

CARCASS and hide devaluation as the result of grub infested cattle slaughtered in the United States during 1958 is estimated at \$11,770,000, according to a survey conducted at the packing plant level by the national cattle grub committee of Livestock Conservation, Inc., in cooperation with members of the beef committee of the American Meat Institute.

This figure includes total commercial slaughter of 23,170,000 head of steers, heifers, cows, cutters and cannery. The average damage rate for the 12-month period was 51¢ per head. The total slaughter of the classes reported in the survey was 21 per cent of the federally inspected slaughter in 1958.

Fed cattle (steers and heifers) accounted for 90 per cent of the carcass damage, 79 per cent of the hide loss and 85 per cent of the total estimated hide and carcass damage. Cutter and cannery cows accounted for 3 per cent of the carcass, 9 per cent of the hide and 6 per cent of the total estimated carcass and hide losses. Beef cows accounted for 7 per cent of the carcass, 12 per cent of the hide and 9 per cent of the total carcass and hide damages.

Cooperating plants ranged from 16 to 22 during the 52-week period of the survey. Represented were the major federal inspection areas of the country in the period from January to December, 1958. Reports of the estimated economic damage to hides and carcasses from cattle grubs were made on one day's kill each week for each plant.

All area and total national projections were based on weighted rates per head or per unit of live value, applied to reported slaughter figures for the geographical area in which the slaughter center was located. Each class of cattle was treated individually on the basis of data for the smallest area reported.

Bulls and stags were excluded from the survey.

Table 1 indicates the packing-house loss because of grubs in terms of per head values. The 12-month average loss on steers, according to the table, was 60¢ and on heifers, 54¢. The table also translates these losses into dollar values.

Both carcass and hide damages showed definite seasonal trends corresponding, in general, to the habits and life cycle of the heel fly and cattle grub as influenced by climatic conditions, the report points out. This factor held true both nationally and by geographical areas.

For example, slaughter areas drawing their supplies from more northerly regions in the United States indicated a lower grub damage rate which extended over a shorter period of high carcass damage than those areas in which the climate was milder. The survey also produced evidence that in areas of longer growing season (hence a longer period of heel fly activity) the carcass and hide damage rates were considerably higher.

Reports by other agencies indicated lesser grub infestation in native hides than in branded hides. This was true of both steers and cows. (The native animals are generally produced in the Corn Belt where they are restricted by pens;

periods, January-June and July-December. The table points out that the national average of the combined carcass and hide damage for the 12 months of 1958 was \$2.18.

The months of high total damage in the seven areas ranged over a five-month period, November to March. Similarly, the periods of low damage ranged over a period of five months, July through October. Also significant, according to the survey, is that there was substantial carcass damage reported by at least one co-operating plant in each of the 52 weeks covered.

The data were analyzed by J. C. Rosse, secretary of the subcommittee on economics of grub control. Lewis E. Taylor, vice president, Cudahy Packing Company, and chairman of the subcommittee on grub control of the AMI beef committee, assumed responsibility for securing the aid of the cooperating packing plants.

The LCI grub committee feels that awareness of the economic importance of the cattle grub in the beef industry was evidenced by the interest and promptness on the part of cooperating packing plants in submitting weekly reports. The fact that 16 of the original 22 plants completed the survey emphasizes their recognition of the economic value of grub control.

The grub committee stresses the

TABLE 2: COMPARATIVE ESTIMATED LOSS RATES ON STEERS ONLY
BY MAJOR SLAUGHTER AREAS

Slaughter Area ¹	CARCASS LOSS			HIDE LOSS			COMBINED LOSS		
	1st 6 mos.	2nd 6 mos.	12 mos.	1st 6 mos.	2nd 6 mos.	12 mos.	1st 6 mos.	2nd 6 mos.	12 mos.
A	\$1.27	\$.07	\$.64	\$.65	\$.76	\$.71	\$1.93	\$.83	\$1.35
B	2.86	.96	1.56	1.05	.69	.85	3.91	1.15	2.41
C	4.52	1.95	3.21	1.36	.91	1.13	5.88	2.86	4.34
D	1.30	1.73	1.52	1.65	.73	1.19	2.96	2.47	2.71
E	1.87	.20	1.01	1.20	.68	.93	3.07	.88	1.94
F	2.51	.92	1.70	1.45	.79	1.12	3.97	1.71	2.81
G	1.54	1.59	1.57	1.13	.96	1.04	2.66	2.55	2.61
Nat'l Avg.			1.29			.88			2.18

¹Geographical areas grouped by federal inspection areas. At least two cooperating plants are included in the calculations for each area with the exception of Area D. A—St. Paul-Wisconsin; B—Omaha and Iowa-S. Minnesota; C—Kansas City and St. Joseph-Wichita-Oklahoma City; D—Ft. Worth, Dallas, San Antonio; E—Chicago and St. Louis and Louisville; F—Denver, Ogden, Salt Lake City; G—Los Angeles, San Francisco.

²Heifers were used for area F since this class predominates the fat cattle slaughter of the area.

need for expanded control efforts at all industry levels. It says that the two systemic grubicides (Chemagro's Co-Ral and Dow's Trolene), when employed as recommended by the manufacturer and state and federal agencies, are regarded as safe for use in grub control. However, the margin of safety is narrow, the group explains, and requires close adherence to directions for use with respect to timing, age, condition of the animal and dosage rate in order to avoid undue toxic hazard.

The committee noted that adequate supplies of the two systemic grubicides would be available for use by producers and feeders of cattle and calves during the 1959 season for grub control.

USDA Issues Institutional Purchase Specifications

The many specifications used by institutional purchasers of meat have been consolidated and combined in one series for the first time by the U.S. Department of Agriculture in five "institutional meat purchase specifications" pamphlets and a pamphlet which spells out the general requirements for using the purchase specifications.

They contain purchase specifications designed for use by hospitals, steamship lines, hotels, restaurants and state, county, city and other institutions that have meat purchases examined and accepted by federal meat graders.

Specifications are included in the following pamphlets: "Institutional Meat Purchase Specifications for Fresh Beef—Series 100;" "Institutional Meat Purchase Specifications for Fresh Lamb and Mutton—Series 200;" "Institutional Meat Purchase Specifications for Fresh Veal and Calf—Series 300;" "Institutional Meat Purchase Specifications for Fresh Pork—Series 400," and "Institutional Meat Purchase Specifications for Frozen Pork—Series 400-F."

Also issued was "Institutional Meat Purchase Specifications—General Requirements for Use Under USDA Acceptance Service."

These pamphlets, which range in size from four to 16 pages, may be purchased from the Superintendent of Documents, Government Printing Office, Washington 25, D. C. Specifications pamphlets for fresh pork and fresh beef are 10¢ each; all others are 5¢. When any one pamphlet is ordered in quantities of 100 or more, the price established by the U.S. government agency is discounted by 25 per cent.

Importer Plans Steady Flow of Australian Live Lambs

The S. S. Delfino steamed back across the Pacific this week, headed for Australia to pick up another load of lambs. Operators of the vessel, which unloaded its first shipment of 23,553 Aussie lambs at San Diego, Cal., recently, said they are returning the ship to Australia with a load of pelleted feed and have applied for a permit to import a second shipment of lambs to the United States soon.

Charges that the live import operation would have a depressing influence on the domestic lamb market brought forth a challenge from Sydney Genser, president of Modern Meat Co., Norwalk, Cal., who is a principal in the importing group.

"A stabilized market is our goal," Genser said. "If we can level out the lamb market to where the carcass price will stay at around 45¢ per lb. by keeping a steady lamb supply in this country, then we will be achieving orderly marketing and supply in this country—conditions that are necessary for both the meat industry and the consumer. And this situation will certainly not hurt domestic producers."

Genser said the 45¢ carcass price would stabilize the live weight price at between 21¢-22¢ per lb.

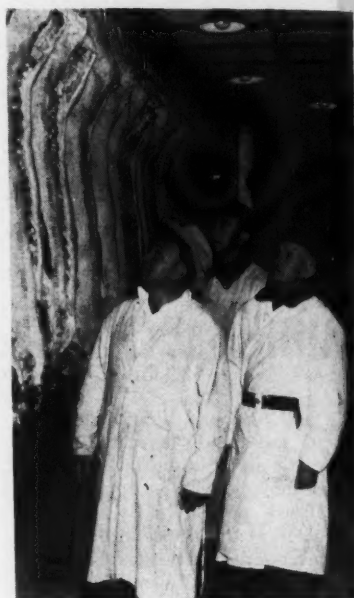
"If we can provide a steady supply of quality lambs for the U.S. market," Genser continued, "we can stimulate lamb consumption here and our producers will benefit from the promotion. It is nonsense to charge that we want to break the lamb market in the U.S. If we break it, we break ourselves."

Genser, who formed the importing group in collaboration with James Delfino and the International Shipping and Export Agency of Sydney, said claims of big profit margins to be made from the import venture were unfounded. He said "hidden costs" will put the lambs at 18¢-20¢ by the time they reach slaughter.

"However," he went on, "every shipment is to our advantage and we hope to cut our losses and become more efficient and effective with future shipments. This thing takes a lot of planning, a lot of time and a lot of money."

Will the big packers move into this lamb importing picture?

Genser doesn't think so, "but they're certainly welcome to try. There is nothing holding them back and there hasn't been through the years, but it's a risky business venture." He confirmed that at least two major packers had sent representatives to the West Coast to look



PRINCIPALS of importing group, (l. to r.) Sydney Genser, president of Modern Meat Co., Norwalk, Cal., and Norton Weinberg, treasurer of firm, are pictured with Tom Cook, a government grading supervisor.

over the first lamb shipment and size up the import situation.

Two big factors enter into the import picture, Genser said. Seasons in Australia are virtually reversed from those in the U.S.; thus, spring lambs can be imported in the midst of our winter. These lambs—small animals of top quality—would be shipped out of Australia in full bloom and fed on a balanced pelleted ration en route to the U.S.

The second point influencing the decision to ship live lambs instead of frozen carcasses hinges on the fact that livestock must come in on hoof and be slaughtered here before it can receive government grades. Significantly, U.S. consumers prefer government graded meat, he said.

The importers' first sheep shipment, now being held in an 11-acre quarantine area at San Diego harbor, was sorted out recently. About 7,000 of the 23,553 sheep are ready for slaughter and will be killed as soon as the quarantine ends.

Genser said there are 27 different breeds represented in the shipment. He was particularly enthusiastic about the quality of the Dorsets in the shipment, pointing to their short legs and compact, blocky bodies. He predicted they would grade high and yield extremely well.

Purveyor Group to Hear 'Three Keys to Success'

I. C. Cahail, area manager of Dale Carnegie leadership courses in Miami, Fla., will be among the speakers during the 17th annual meeting



I. E. WAXMAN



I. C. CAHAIL

of the National Association of Hotel and Restaurant Meat Purveyors on Monday through Friday, October 26-30, at the Diplomat Hotel, Hollywood-by-the-Sea, Fla. Cahail will address the Wednesday luncheon on "The Three Keys to Success."

Nathan Schweitzer, jr., of Nathan Schweitzer & Co., Inc., New York City, will discuss the "Poultry Outlook" at the Monday luncheon session. Among other convention speakers will be Louis E. Waxman of Colonial Beef Co., Philadelphia, who will participate in a symposium on "Pricing and Pricing Methods."

Conference to Consider Packaging Specifications

A two-day conference on packaging specifications at Purdue University, Lafayette, Ind., October 5 and 6, 1959, will attempt to cover the subject as completely as possible by giving participants an opportunity to discuss their companies' problems with experts as well as with other participants.

The coordinator and four leaders will consider basic specifications principles and—particularly for the package manufacturer's benefit—the problem of the package user, the influence of regulations of the common carriers and the armed forces requirements.

FM Spots Boost Steaks

A spot announcement campaign on FM radio has been launched by Pfaelzer Brothers, Chicago, for its home service division steaks. The campaign marks the first time Pfaelzer Brothers has used radio as an advertising medium. The script describes Pfaelzer Prime steaks, assures listeners the product will arrive in perfect condition and explains how to order. The campaign is on Station WFMT, Chicago.

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Trucker's Stand Against Hoffa Drive Remains Firm, Officials Report

Officials of Little Audrey's Transportation Co., Fremont, Neb., announced late last week that there has been no change in their original position since filing an \$800,000 suit in Los Angeles accusing Teamsters president James Hoffa of attempting to dictate an illegal monopoly contract for truck firms hauling meat and other perishable foods from the Midwest to California.

"Little Audrey's submission to the union demands would constitute an illegal act," a company statement said. "We want the question of what we think is an illegal monopoly attempt to dictate contracts for firms shipping vital foodstuffs to California to be decided properly in court."

The statement was made after Judge Leon Yankwich of the U.S. District Court in Los Angeles, at the request of the Teamsters union, continued until September 21 a hearing on the company's petition for a permanent injunction barring the union from attempting to organize truck operators who haul meat to Los Angeles from 13 midwestern states. The hearing originally was scheduled for August 17.

An order issued August 7 by Federal Judge Pierson M. Hall temporarily restraining Hoffa and the union from carrying out allegedly threatened punitive action against Little Audrey's refrigerator trucks and cargoes continues in effect.

In addition to Hoffa and the Teamsters union, defendants in Little Audrey's suit for \$800,000 in damages and an injunction include Los Angeles Line Drivers Local 224 and H. A. Barnes and Robert Seaman, business agents of the local.

The Teamsters organizing drive allegedly aimed at crippling virtually all over-the-road perishable food transportation to California was to have started August 8, according to S. N. Drum, president of Little Audrey's Transportation Co., and Dwight A. Deuel, the firm's executive vice president and general manager, who brought the injunction action.

The plaintiffs said the organizing drive was ordered by Hoffa as executives of 11 midwestern trucking companies refused to bow to an ultimatum to sign contracts or face non-delivery of cargoes.

The petition for an injunction quoted Hoffa at a meeting with trucking executives at the Shoreland Hotel in Chicago last June 16 as threatening to starve out the

public as a means of enforcing his demands.

"We are going to control all transportation of food, and within 20 hours we will be able to starve out anyone," Hoffa said, according to the petition. "We are not afraid of the government, of the anti-trust division, of the McClellan committee or of anyone else."

The plaintiffs said that Little Audrey's subcontractors carry 114,920,000 lbs. of meat and more than 115,000,000 lbs. of other perishable foods to Los Angeles every year.

International Packers Reports on Half Year

Net income of International Packers, Ltd., Chicago, and subsidiaries consolidated for the first six months of 1959 amounted to \$5,004,010 expressed in United States currency, or \$1.80 per share on 2,774,247 shares outstanding, after making provision of \$1,915,000 for actual and anticipated exchanges losses, A. Thomas Taylor, chairman, and H. H. Luning, president, reported to stockholders.

Comparable figures for the preceding year on a consolidated basis are not readily available, they said.

Parent company net income for the first half of 1959 was \$2,147,221, or 77¢ a share, including dividends in the amount of \$1,229,591 received from foreign subsidiaries, Taylor and Luning announced. This compares with net income of \$903,413, or 33¢ a share, for the corresponding 1958 period during which no dividends were received from subsidiaries.

"Consolidated sales for the first six months of 1959 show a moderate increase over the preceding year, but it is questionable if the same rate of increase will be maintained during the second half," the executives said.

"In Argentina, despite political and economic uncertainties, results have been satisfactory and we are supporting efforts in that country to increase production of beef animals, which should have a beneficial effect in years to come. Operations in Brazil have been satisfactory and show an improvement over the preceding year. The Australasian business has been disappointing but corrective steps are being taken in these areas to improve results."

Wisconsin Humane Law

The Wisconsin humane slaughter bill (S-331) has been signed into law by Gov. Gaylord Nelson. Effective July 1, 1960, licensed slaughterers who violate the act will be subject to a fine of not more than \$100.

House Agriculture Group Approves Hogan Hog Bill

An amended version of the Hogan bill (HR-8394) to provide incentive payments to producers who market light hogs has been approved by the House agriculture committee.

The full committee amended the bill to provide that payments would be made only to producers who have owned and possessed the hogs not less than 45 days immediately preceding the marketing.

As reported in last week's NP, the House agriculture subcommittee on livestock and feed grains amended the Hogan bill earlier to provide for payments to producers marketing hogs of not less than 175 lbs. nor more than 190 lbs., instead of the original 180 to 200 lbs., to assure that prices would not fall below \$14 per cwt.

Essex Packers Reports 62% Drop in Earnings

Net profit of Essex Packers, Ltd., Hamilton, Ont., fell more than 62 per cent in the year ended March 28, 1959, to \$39,154 from \$103,488 in the previous fiscal year although sales volume rose by 26 per cent to a new high, president H. Poworoznyk reported to stockholders.

Earnings were adversely affected by surplus stocks and depressed prices of pork, Poworoznyk explained. Heavy exports of live cattle reduced the domestic supply of beef and strengthened the price structure which, in turn, created some consumer resistance, also contributing to the adverse results.

Morrell Boosts Dividend

The board of directors of John Morrell & Co., Chicago, has increased the company's quarterly dividend rate from 15¢ per quarter to 20¢ per quarter. The first payment of the quarterly dividend at the increased rate will be made on September 30 to stockholders of record at the close of business on September 11. In addition to quarterly cash dividends of 15¢ per share paid on March 31 and June 30 during 1959, the company paid a 2 per cent stock dividend on June 30, 1959.

State Consumer Bureau

Massachusetts' division of food and drugs has been transferred to a new bureau of consumer product protection within the State Department of Public Health "to provide greater health protection for Massachusetts consumers," according to Alfred L. Frechette, state public health commissioner.

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below

HAM PUMPING SCALE (NE 799): Introduced by Hagan Chemicals & Controls, Inc., Pittsburgh, pumping scale automatically weighs proper percentage of pickling solution injected into ham arteries. Selector dial on cabinet indicates desired amount of pickle solution

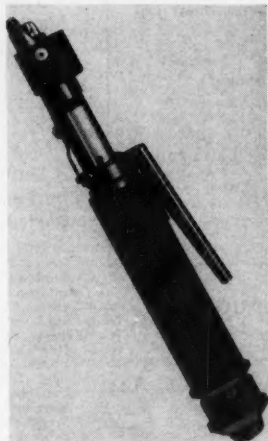


based on weight of each ham. System uses pneumatically operated components that are completely enclosed in a sealed, stainless steel cabinet. Pickle valve and lines are also of stainless steel. Hams up to 60 lbs. can be pumped with accuracy of better than 1 per cent, manufacturer Hogan reports.

MEAT TENDERIZER (NE 804): Meat tenderizing method, developed by Continental Food Laboratories, Inc., Philadelphia, employs three separate types of tenderizers: one enzyme acts on muscle, another on fibrous tissue and a third on connective tissue. New carton consists of semi-rigid, heavyweight, pre-formed polyethylene insert

completely enclosed within corrugated box, with the tenderizer being dispensed through a germ-free spout.

LIVESTOCK STUNNER (NE 801): Rapid sequence of load, lock and locate is claimed by Remington Arms Company, Inc., Bridgeport, Conn., for its powder actuated, captive piston type livestock stunner. Unit is single shot, bolt action, penetrator type which uses 22 caliber rim fire power loads in five graded load strengths. Other features include



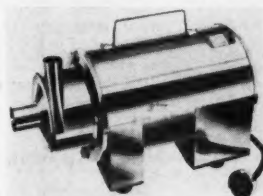
compact design, convenient size and shape, lever-type trigger, sleeve style bolt, automatic extraction and ejection of fired power load case and fully automatic retraction of the penetrator rod.

WASHING UNIT (NE 797): Manufacture of a conveyor-type, high-capacity washer used in washing of meat shipping pans has been announced by R. G. Wright Co., Inc., Buffalo, N. Y. Machine removes dried fats, bone

meal, blood and other residues. Capable of washing up to 400 pans per hour, unit provides special final spray-mist treatment of vegetable oil which leaves thin film of oil to protect the pans and reduces adherence of materials to surface of pans.



STAINLESS PUMP (NE 791): Processing lines and food tanks can be cleaned-in-place with all-stainless centrifugal pump introduced by Stainless Steel Pump Co., Griffith, Ind. Detergent is pumped through spray ball to wash down tanks or directly into lines for flushing. Measuring 14 x 8 in. and weighing 30 lbs., compact unit is powered by continuous duty, 3/4-hp. motor equipped with automatic overload protection. Special

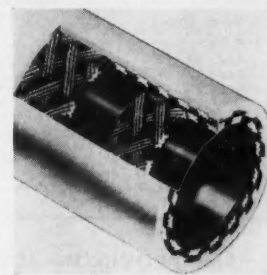


impeller design provides a capacity of 50 gal. per minute at a working pressure of 20 psi.

BRINE SYSTEM (NE 790): Method of liquid level control in wet salt storage system where water level automatically is proportioned to brine withdrawn has been introduced by Morton Salt Company, Chicago. Adaptable to any

wet salt storage system, the method is said to protect against salt loss due to brine overflow by balancing water level with salt level. Controls are located away from brine storage supply to avoid corrosion and assure convenient, accurate salt measurement and proper brine strength at all times, according to the manufacturer.

RUBBER NOZZLE (NE 798): Offered by Manhattan Rubber division of Raybestos-Manhattan, Inc., Passaic, N. J., and built in as an integral part of the firm's "Homoflex Cream-



ery-Packers" hose, tapered rubber nozzle aids low-pressure steam cleaning or hot and cold water rinsing in packing plants. Nozzle is soft, steam-resistant and oil- and grease-proof. Hose comes in sizes from 1/2 to 1 1/2 in. for use up to 250 psi. working pressure, depending on the particular size.

RATIO COMPUTER (NE 781): Designed by Radiation Counter Laboratories, Inc., Skokie, Ill., ratio computer performs extremely low level radiation measurements. Unit can determine the lean/fat ratio of meats by measuring the small amounts of naturally occurring radiation which are found in fixed quantities in the lean parts of meat. Combined with other instruments, computer determines and measures energy level of radiation.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (8-29-59).

Key Numbers
Company
Name
Street

THE NATIONAL PROVISIONER, AUGUST 29, 1959

ALL MEAT . . . output, exports, imports, stocks

Meat Output Up; Hog Kill Shade Above 1958

Meat production under federal inspection for the week ended August 22 came back after the previous week's decline, and totaled 385,000,000 lbs. This volume was about 5,000,000 lbs. above that for the week before and about 6,000,000 lbs. larger than production for the same week last year. Slaughter of all meat animals, except that of sheep, was up from the previous week. Cattle kill ranged somewhat smaller than last year, while that of hogs held its narrowest edge in months of over slaughter for the same period last year.

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number	Production
Aug. 22, 1959	345	202.5	1,175	160.2
Aug. 15, 1959	340	196.6	1,155	159.4
Aug. 23, 1958	356	200.7	1,163	154.9

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Aug. 22, 1959	86	11.1	245	11.0	385
Aug. 15, 1959	82	10.6	255	11.5	380
Aug. 23, 1958	98	12.6	236	10.4	379

1950-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 309,561.

1950-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Aug. 22, 1959	1,030	587	235	136
Aug. 15, 1959	1,025	584	238	138
Aug. 23, 1958	996	564	230	133

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Aug. 22, 1959	230	129	94	45	—	41.2
Aug. 15, 1959	230	129	94	45	—	40.5
Aug. 23, 1958	230	129	94	45	13.1	35.0

AMI PROVISION STOCKS

Provision stocks, as reported to the American Meat Institute, totaled 98,900,000 lbs. on Aug. 15. This volume was up 30 per cent from 76,100,000 lbs. in stock a year earlier:

Stocks of lard and rendered pork fat totaled 46,000,000 lbs. for a 127 per cent gain over the 20,300,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

	Aug. 14 stocks as percentage of inventories on Aug. 1	Aug. 16
HAMS:	1959	1958
Cured, S.P.-D.C.	91	94
Frozen for cure, S.P.-D.C.	87	163
Total hams	89	119
PICNICS:		
Cured, S.P.-D.C.	100	89
Frozen for cure, S.P.-D.C.	95	85
Total picnics	97	92
BELLIES:		
Cured, D.S.	81	119
Frozen for cure, D.S.	50	200
Cured, S.P.-D.C.	94	93
Frozen for cure, S.P.-D.C.	76	183
OTHER CURED MEATS:		
Cured and in cure	93	86
Frozen for cure	80	242
Total other	86	131
FAT BACKS:		
Cured, D.S.	93	79
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Total	94	131
TOT. ALL PORK MEATS	86	130
LARD & R.P.F.	87	227
PORK LIVERS	88	173

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in July 1959-58, as reported by the Canadian Department of Agriculture:

	July 1959	July 1958
Head		
Calves	137,347	141,460
Cattle	47,959	57,743
Hogs	538,778	375,442
Sheep	32,319	30,044

Average dressed weights of livestock were as follows:

	July 1959	July 1958
Calves	525.2 lbs.	506.8 lbs.
Cattle	132.3 lbs.	128.0 lbs.
Hogs	164.5 lbs.	168.1 lbs.
Sheep	45.5 lbs.	45.0 lbs.

Meats Up From 20-Mo. Low

Meats were among consumer commodities which increased in price during the week ended August 18, the Bureau of Labor Statistics price index indicated. The average wholesale price index on meats for the period rose to 96.9 from the 20-month low of 95.0 for the previous week, but it was sharply below the 108.2 a year earlier. The average primary market price index was up a small fraction at 119.3, and compared with 118.8 a year ago. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

Pork Heads List Of Plentiful Foods For September—USDA

Pork heads the September list of "plentiful foods" issued by the U.S. Department of Agriculture. This was the first time that the government agency has classified pork as "plentiful" so early in the year.

Agricultural officials report that hog farmers have advanced their schedule this year, and the peak in supply of pork may arrive as early as October, instead of in November or December.

The total supply of pork to be marketed during the fall months is expected to be about 12 per cent larger than last year, and the price level should make pork a candidate for advertising and merchandising beginning in September.

The USDA has announced that it plans special consumer publicity on pork, and government efforts will be coordinated with those planned by the meat industry.

U.S. MEAT IMPORTS

United States imports of meats at various west coast ports were reported in pounds as follows:

Week ended Aug. 14, 1959

San Francisco: from Australia—518,615 lbs. boneless beef, 4,065 misc. beef, 56,040; boneless mutton. New Zealand—524 pork, 97,649 lamb cuts, 93,860 boneless beef, 341,828 boneless veal. Canada—116,286 pork. Holland—3,003 cured pork. Brazil—634,563 cured beef. Argentina—152,800 canned beef.
Los Angeles: from Australia—90,755 boneless beef, 2,754 canned beef. New Zealand—630,959 boneless beef, 25,036 carcass beef, 33,120 boneless mutton. Brazil—70,860 cured beef. Denmark—7,200 canned pork. Holland—53,441 canned pork.
Portland-Seattle: from Canada—70,804 boneless beef, 14,699 carcass beef, 73,102 pork, 31,591 cured pork, 306 canned pork. New Zealand—192,296 boneless beef, 58,175 boneless veal. Brazil—17,975 cured beef, 202,245 canned beef. Argentina—21,232 canned beef. Denmark—4,725 canned pork. Paraguay—10,141 canned pork.

MEAT PRODUCTS GRADED

Meat and meat products graded or certified as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	July 1959	June 1959	July 1958
Beef	603,940	575,684	575,673
Veal and calf	19,231	16,189	20,123
Lamb, yearling and mutton	19,651	17,173	17,254
Totals	642,822	609,046	613,050
All other meats, lard	12,071	11,835	11,445
Grand totals	654,893	620,876	624,505

Deny Entry Of Aussie Mutton

The 2,250 frozen mutton carcasses on the S.S. Delfino which arrived at San Diego, July 27, with 23,629 live lambs, were denied entry into the country by the federal and state meat inspectors, on account of not meeting certain sanitary standards.

PROCESSED MEATS... SUPPLIES

Five-Week July Federally Inspected Meat Processing Volume Among Largest On Record For Similar Period

PROCESSING of meats and meat food products under federal inspection in five July weeks reached its largest volume in a long time, perhaps a record. Aggregate volume of all products handled amounted to 1,723,119,000 lbs. for a substantial

increase over the 1,495,604,000 lbs. processed in the same period of 1958.

Production of sausage at 175,135,000 lbs. was among the largest on record and compared with 163,713,000 lbs. last year. Volume of meat loaves, head cheese, etc., at 20,170,000

lbs. was up a trifle from last year.

Processors sliced 113,576,000 lbs. of bacon for about a 20 per cent increase over last year's 91,112,000 lbs. for the period, and they rendered 189,576,000 lbs. of lard for about the same gain over the 152,848,000 lbs. last year.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JUNE 28 THROUGH AUGUST 1, 1959 COMPARED WITH LIKE PERIOD, JUNE 29 THROUGH AUGUST 2, 1958

Placed in cure—	June 28—Aug. 1 1959	June 29—Aug. 2 1958	23 Weeks 1959	31 Weeks 1958
Beef	14,754,000	13,775,000	86,789,000	95,576,000
Pork	357,001,000	301,701,000	2,039,496,000	1,902,470,000
Other	152,000	74,000	507,000	551,000
Smoke and/or dried—				
Beef	5,094,000	4,353,000	29,346,000	30,862,000
Pork	266,085,000	216,080,000	1,491,953,000	1,333,383,000
Cooked Meat—				
Beef	8,225,000	8,114,000	51,078,000	51,066,000
Pork	30,441,000	24,015,000	170,359,000	164,359,000
Other	195,000	326,000	1,241,000	1,626,000
Sausage—				
Fresh finished	19,804,000	16,556,000	146,117,000	126,918,000
To be dried or semi-dried	12,504,000	12,718,000	72,721,000	75,103,000
Franks, wieners	77,193,000	71,929,000	399,004,000	399,147,000
Other, smoked, or cooked	65,634,000	62,510,000	367,863,000	372,744,000
Total sausage	175,135,000	163,713,000	985,705,000	973,922,000
Loaf, head cheese, chili, jellied products	20,170,000	20,072,000	117,242,000	121,215,000
Steaks, chops, roasts	62,483,000	51,777,000	326,083,000	311,102,000
Meat extract	476,000	124,000	2,429,000	1,291,000
Sliced bacon	113,576,000	91,112,000	606,356,000	536,355,000
Sliced, other	28,270,000	26,470,000	156,904,000	148,902,000
Hamburger	19,284,000	17,940,000	109,552,000	103,527,000
Miscellaneous meat product	11,772,000	11,103,000	98,757,000	72,983,000
Lard, rendered	189,576,000	152,848,000	1,243,345,000	1,084,380,000
Lard, refined	140,991,000	122,385,000	905,080,000	832,248,000
Oil stock	7,382,000	5,407,000	50,743,000	36,605,000
Edible tallow	29,768,000	31,369,000	197,355,000	182,560,000
Compound containing animal fat	63,244,000	60,673,000	418,948,000	409,673,000
Oleomargarine containing animal fat	9,479,000	5,664,000	64,662,000	45,397,000
Canned product (for civilian use and Dept. of Defense)	169,560,000	166,506,000	1,311,630,000	1,279,063,000
Totals	1,723,119,000	1,495,604,000	10,455,956,000	9,710,584,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, JUNE 28 THROUGH AUGUST 1, 1959

Pounds of Finished Product—	Consumer Institutional or Shelf
Slicing and Packages	Sizes (3 lbs. or over) 3 lbs. (under or over)
Luncheon meat	15,288,000 14,374,000
Canned hams	18,460,000 785,000
Corried beef hash	200,000 6,171,000
Chili con carne	404,000 8,186,000
Viennas	261,000 4,999,000
Franks, wieners in brine	2,000 129,000
Deviled ham	769,000
Other potted or deviled meat food products	14,000 2,415,000
Tamales	95,000 1,308,000
Sliced dried beef	15,000 182,000
Chopped beef	97,000 626,000
Meat stew (all product)	97,000 4,877,000
Spaghetti meat products	260,000 10,346,000
Tongue (other than pickled)	78,000 93,000
Vinegar pickled products	666,000 1,460,000
Bulk sausage	581,000
Hamburger, roasted or corned beef, meat and gravy	364,000 2,648,000
Soups	1,171,000 31,027,000
Sausage in oil	700,000 396,000
Tripe	351,000
Brains	194,000
Loins and picnics	2,616,000 111,000
All other meat with meat and/or meat by-products—20% or more	291,000 7,022,000
Less than 20%	485,000 20,227,000
Totals	41,470,000 119,268,000

DOMESTIC SAUSAGE

Pork sausage, bulk, (cl, lb.)	
In 1-lb. roll	30½ @ 33½
Pork sausage, sheep cas.,	
In 1-lb. package	48 @ 53
Franks, sheep casing,	
In 1-lb. package	61½ @ 72
Franks, skinless,	
In 1-lb. package	46½ @ 48
Bologna, ring, bulk	46½ @ 49
Bologna, a.c., bulk	38 @ 43
Bologna, a.c., sliced,	
6, 7-oz. pack, doz.	2.61 @ 3.60
Smoked liver, n.c., doz.	45½ @ 53
Smoked liver, a.c., bulk 38½ @ 44	
Polish sausage,	
self-service pack.	58 @ 73
New Eng. lunch spec.	60 @ 66
New Eng. lunch spec.,	
sliced, 6, 7-oz., doz.	3.84 @ 4.92
Olive loaf, bulk	45½ @ 53
O.L., sliced, 6, 7-oz., doz.	2.98 @ 3.64
Blood and tongue, n.c.	66 @ 64
Blood, tongue, a.c.	45½ @ 65
Pepper loaf, bulk	49½ @ 65
P.L. sliced, 6-oz., doz.	3.05 @ 4.80
Pickle & Pimento loaf.	40½ @ 53
PeP loaf, sliced,	
6, 7-oz., dozen	2.78 @ 3.60

DRY SAUSAGE

Cervelat, ch. hog ungs.	1.05 @ 1.07
Thuringer	66 @ 68
Farmer	87 @ 89
Holsteiner	74 @ 76
Salami, B. C.	94 @ 96
Salami, Genoa style	1.02 @ 1.04
Salami, cooked	51 @ 53
Pepperoni	87 @ 89
Stielian	98 @ 1.00
Coteborg	87 @ 89
Mortadella	61 @ 63

CHGO. WHOLESALE

SMOKED MEATS

Aug. 26, 1959

Hams, skinned, 14/16 lbs. (Av.)	
wrapped	47
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	48
Hams, skinned, 16/18 lbs.,	
wrapped	47
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	48
Bacon, fancy trimmed, brisket	
off, 8/10 lbs., wrapped	33
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	34
Bacon, No. 1, sliced 1-lb. heat	
seal self-service pkg.	50

SPICES

(Basis Chicago, original barrels, bags, baled)

Whole Ground kernel for sausage	
All-spice, prime	86 96
Resifted	99 1.01
Chili pepper	53
Chili powder	53
Cloves, Zanzibar	58 63
Ginger, Jam., unbl.	48 54
Mace, fancy Banda	3.50 3.90
West Indies	3.40
East Indies	3.05
Mustard flour, fancy	43
No. 1	48
West Indies nutmeg	2.03
Paprika, Amer. No. 1	55
Paprika, Spanish	90
Cayenne pepper	63
Pepper:	
Red, No. 1	58
White	62 67
Black	46 50

SAUSAGE CASINGS

(cl prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.20
Clear, 35/40 mm.	1.05
Clear, 38/40 mm.	1.10 @ 1.25
Clear 44 mm./up	1.85 @ 2.00
Not clear, 40 mm./dn.	75 @ 80
Not clear, 40 mm./up.	85 @ 90
Beef weasands: (Each)	
No. 1, 24 in./up	10 @ 12
No. 1, 22 in./up	7 @ 10
Beef middles: (Per set)	
Ex. wide, 2½ in./up.	3.60 @ 3.85
Spec. wide, 2½-2½ in.	2.45 @ 2.60
Spec. med. 1½-2½ in.	1.85 @ 2.00
Narrow, 1½ in./dn.	1.15 @ 1.30
Beef bung caps: (Each)	
Clear, 5 in./up	30 @ 34
Clear, 4½-5 inch	22 @ 27
Clear, 4-4½ inch	15 @ 17
Clear, 3½-4 inch	12 @ 15
Beef bladders, salted: (Each)	
7½ inch/up, inflated ..	21
6½-7½ inch, inflated ..	10
5½-6½ inch, inflated ..	14
Pork casings: (Per hank)	
28 mm./down	4.30 @ 4.55
29/32 mm.	4.65 @ 5.00
32/35 mm.	3.25 @ 3.35
35/38 mm.	2.60 @ 2.75
38/42 mm.	2.35 @ 2.45
Hog bungs: (Each)	
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	40 @ 42
Med. prime, 34 in.	28 @ 32
Small prime	16 @ 22
Middles, cap off	65 @ 70
Hog skips	7 @ 10
Hog runners, green	20 @ 25

Sheep casings: (Per hank)	
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.50

CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbis., del. or f.o.b. Chgo.	111.96
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton.	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.35
Refined standard cane gran., deliv'd. Chgo.	9.40
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.85
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.61
Ex-warehouse, Chicago	7.76

SEEDS AND HERBS

(cl, lb.)	Whole Ground
Caraway seed	23 28
Cominos seed	51 56
Mustard seed	
fancy	23
yellow Amer.	17
Oregano	40 49
Coriander, Morocco No. 1	20 24
Marjoram, French ..	54 63
Sage, Dalmatian, No. 1	36 66

FRESH MEATS... Chicago and outside

CHICAGO

Aug. 25, 1959

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none qtd.
Choice, 600/600	43 1/2
Choice, 600/700	43 1/2
Choice, 700/800	42 1/2
Good, 500/600	41 1/2
Good, 600/700	41 1/2
Bull	39 1/2
Commercial cow	34
Canner-cutter cow	34

PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	53 @ 54
Tr. loins, 50/70 (cl)	92 @ 1.02
Sq. chux, 70/90	36 @ 36 1/2
Armchucks, 90/110	34 @ 34 1/2
Ribs, 25/35 (cl)	60 @ 62
Briskets (cl)	27 1/2 @ 28 1/2
Navels, No. 1	12 @ 13
Flanks, rough No. 1	16 1/2 @ 17
Choice:	
Hindqtrs. 5/800	54 1/2
Foreqtrs. 5/800	33 1/2 @ 34
Rounds, 70/90 lbs.	52 @ 52 1/2
Tr. loins, 50/70	79 @ 85 1/2
Sq. chux, 70/90	36 @ 36 1/2
Arm chucks, 90/110	34 @ 34 1/2
Ribs, 25/30 (cl)	55 @ 60
Ribs, 30/35 (cl)	55 @ 58
Briskets (cl)	27 1/2 @ 28 1/2
Navels, No. 1	12 @ 13
Flanks, rough No. 1	16 1/2 @ 17
Good, (all wts.):	
Rounds	50 @ 51
Sq. chucks	35 @ 36 1/2
Briskets	27 @ 28
Ribs	50 @ 52
Loins	75 @ 77

COW, BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	1.00 @ 1.05
Cow, 3/5 lbs.	1.15 @ 1.30
Cow, 4/5 lbs.	1.30 @ 1.35
Cow, 5 lbs./up	1.40 @ 1.45
Bull, 5 lbs./up	1.40 @ 1.45

CARCASS LAMB

Prime, 30/45	45.00 @ 49.00
Prime, 45/55	45.00 @ 49.00
Prime, 55/65	44.00 @ 48.00
Choice, 30/45	45.00 @ 49.00
Choice, 45/55	45.00 @ 49.00
Choice, 55/65	44.00 @ 48.00
Good, all wts.	43.00 @ 47.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Aug. 25	Aug. 25	Aug. 25
STEER:			
Choice: 5-600 lbs.	\$44.50 @ 48.00	\$46.00 @ 47.00	\$47.00 @ 48.00
Choice: 6-700 lbs.	43.25 @ 46.00	44.00 @ 46.00	46.00 @ 48.00
Good: 5-600 lbs.	42.00 @ 45.00	44.00 @ 45.00	45.00 @ 46.50
Good: 6-700 lbs.	41.00 @ 44.00	42.00 @ 44.00	44.00 @ 46.00
Stand.: 3-600 lbs.	40.00 @ 43.00	41.00 @ 42.00	41.00 @ 43.00
COW:			
Standard, all wts.	None quoted	37.00 @ 39.00	None quoted
Commercial, all wts.	35.00 @ 38.00	35.00 @ 37.00	36.00 @ 37.50
Utility, all wts.	34.00 @ 36.00	33.00 @ 35.00	34.00 @ 36.50
Canner-cutter	28.00 @ 33.00	32.00 @ 34.00	32.00 @ 35.00
Bull, util. & com'l	40.00 @ 42.00	38.00 @ 40.00	None quoted
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice: 200 lbs./down	54.00 @ 57.00	None quoted	46.00 @ 50.00
Good: 200 lbs./down	53.00 @ 55.00	50.00 @ 52.00	44.00 @ 48.00
LAMB (Carcass):			
Prime, 45-55 lbs.	45.00 @ 47.00	None quoted	41.00 @ 43.00
Prime, 55-65 lbs.	42.00 @ 44.00	None quoted	None quoted
Choice, 45-55 lbs.	45.00 @ 47.00	42.00 @ 44.00	41.00 @ 43.00
Choice, 55-65 lbs.	42.00 @ 44.00	41.00 @ 42.00	None quoted
Good, all wts.	40.00 @ 45.00	38.00 @ 42.00	37.00 @ 41.00
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)	(Shipper style)
120-180 lbs., U.S. No. 1-3	None quoted	None quoted	25.00 @ 26.50
LOINS:			
8-10 lbs.	45.00 @ 52.00	54.00 @ 58.00	47.00 @ 50.00
10-12 lbs.	45.00 @ 51.00	52.00 @ 56.00	47.00 @ 50.00
12-16 lbs.	47.00 @ 52.00	45.00 @ 50.00	46.00 @ 49.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	29.00 @ 36.00	30.00 @ 34.00	30.00 @ 35.00
HAMS:			
12-16 lbs.	42.00 @ 51.00	48.00 @ 52.00	47.00 @ 50.00
16-18 lbs.	42.00 @ 51.25	44.00 @ 48.00	46.00 @ 49.00
BACON, "Dry" cure, No. 1:			
6-8 lbs.	33.00 @ 36.00	none quoted	41.00 @ 44.00
8-10 lbs.	33.00 @ 36.00	none quoted	38.00 @ 42.00
10-12 lbs.	30.00 @ 34.00	none quoted	36.00 @ 40.00

BEEF PRODUCTS

(frozen, carlots, lb.)	
Tongues, No. 1, 100's.	31
Tongues, No. 2, 100's.	25 1/2
Hearts, regular 100's.	15
Livers, regular, 35/50s	24 1/2
Livers, selected, 35/50s	31 1/2
Tripe, cooked, 100's	7
Tripe, scalded, 100's	5 1/2
Lips, unsalted, 100's	7 1/2
Lips, salted, 100's	9
Melts	5 1/2
Lungs, 100's	5 1/2
Udders, 100's	5 1/2

FANCY MEATS

Beef tongues: (cl, lb.)	
corned, No. 1	38
corned, No. 2	36
Veal breads, 6/12 oz.	1.14
12 oz./up	1.28
Calf tongues, 1-lb./dn.	32

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow meat. (Lb.)	
barrels	47
Bull meat, boneless, barrels	51 @ 51 1/2
Beef trimmings, 75/85%, barrels	35
Beef trimmings, 85/90%, barrels	42 1/2
Boneless chucks, barrels	47
Beef cheek meat, trimmed barrels	33 1/2
Beef head meat, bbls.	31 1/2
Veal trimmings, boneless, barrels	43 @ 44

VEAL SKIN-OFF

(cl carcass price cwt.)	
Prime, 90/120	55.00 @ 56.00
Prime, 120/150	54.00 @ 56.00
Choice, 90/120	51.00 @ 52.00
Choice, 120/150	50.00 @ 52.00
Good, 90/150	46.00 @ 48.00
Com'l, 90/150	39.00 @ 41.00
Utility, 90/150	35.00 @ 38.00
Cull, 60/125	33.00 @ 36.00

BEEF HAM SETS

Insides, 12/up, lb.	58
Outsides, 8/up, lb.	58 1/2
Knuckles 7 1/2 up, lb.	60 1/2
n-nominal, b-bid, a-asked.	

NEW YORK

Aug. 25, 1959

CARCASS BEEF AND CUTS

Steers: (non-locally dr., lb.)	
Prime, carc. 6/700	none qtd.
Prime, carc. 7/800	none qtd.
Choice, carc. 6/700	45 @ 47
Choice, carc. 7/800	44 1/2 @ 46 1/2
Good, carc. 5/600	43 @ 45
Good, carc. 6/700	43 @ 45
Hinds, pr. 6/700	none qtd.
Hinds, ch. 6/700	57 @ 60
Hinds, ch. 7/800	55 @ 59
Hinds, gd. 6/700	54 @ 58
Hinds, gd. 7/800	54 @ 56

(Beef cuts, locally dressed, lb.)	
Prime steer:	
Hindqtrs. 600/700	58 @ 65
Hindqtrs. 700/800	58 @ 64
Hindqtrs. 800/900	57 @ 63
Rounds, flank off cut	53 @ 58
across	52 1/2 @ 58
Rounds, diamond	54 @ 59
bone, flank off	54 @ 59
Short loins, untrim	82 @ 1.10
Short loins, trim	1.02 @ 1.30
Flanks	16 @ 19
Ribs (7 bone cut)	60 @ 70
Arm chucks	37 @ 42
Briskets	31 @ 39
Plates	14 @ 18

Choice steer:	
Hindqtrs. 600/700	57 @ 60
Hindqtrs. 700/800	56 @ 59
Hindqtrs. 800/900	54 @ 57
Rounds, flank off	52 1/2 @ 58
cut across	52 1/2 @ 58
Rounds, diamond	54 @ 59
bone, flank off	54 @ 59
Short loins, untrim	70 @ 80
Short loins, trim	90 @ 1.05
Flanks	16 @ 18
Ribs (7 bone cut)	55 @ 64
Arm chucks	36 @ 40
Briskets	30 @ 38
Plates	13 @ 17

PHILA. FRESH MEATS

Aug. 25, 1959

STEER CARCASS: (Local, lb.)	
Choice, 5/700	45 1/2 @ 47 1/2
Choice, 7/800	45 @ 46 1/2
Good, 5/800	44 @ 45 1/2
Hinds, ch., 140/170	55 @ 58
Hinds, gd., 140/170	54 @ 56
Rounds, choice	54 @ 56
Rounds, good	53 @ 55
Full loin, choice	57 @ 60
Full loin, good	55 @ 57
Ribs, choice	55 @ 59
Ribs, good	53 @ 55
Armchucks, ch.	37 @ 39
Armchucks, gd.	36 @ 38

STEER CARCASS: (Non-local, lb.)	
Choice, 5/700	45 @ 46 1/2
Choice, 7/800	44 1/2 @ 46 1/2
Good, 5/800	43 1/2 @ 44 1/2
Hinds, ch., 140/170	53 @ 57
Hinds, gd., 140/170	53 @ 55
Rounds, choice	54 @ 56
Rounds, good	53 @ 55
Full loin, choice	56 @ 58
Full loin, good	54 @ 56
Ribs, choice	55 @ 57
Ribs, good	53 @ 55
Armchucks, ch.	36 @ 38
Armchucks, gd.	36 @ 37

VEAL CARC.: LB: Local	West
Prime, 90/150	52 @ 55
Choice, 90/150	50 @ 53
Good, 50/90	48 @ 50
Good, 90/120	48 @ 51
LAMB CARC.: LB: Local	West
Prime, 30/45	46 @ 48
Prime, 45/55	45 @ 48
Choice, 30/45	46 @ 48
Choice, 45/55	45 @ 48
Good, 30/45	45 @ 46
Good, 45/55	44 @ 46

CHGO. PORK SAUSAGE MATERIAL—FRESH

Pork trimmings: (Job lots)	
40% lean, barrels	15 1/2
50% lean, barrels	17 1/2
80% lean, barrels	32 @ 32 1/2
95% lean, barrels	40
Pork head meat	27
Pork cheek meat	32
barrels	

FANCY MEATS

(cl prices)	
Veal breads, 6/12 oz.	1.30
12 oz./up	1.35
Beef livers, selected	30
Beef kidneys	31
Oxtails, 1/4-lb., frozen	14

SPRING LAMB

(Carcass prices, cwt. Local)	
Prime 45/dn.	\$46.00 @ 50.00
Prime 45/55	46.00 @ 50.00
Prime 55/65	46.00 @ 48.00
Choice 45/dn.	45.00 @ 50.00
Choice 45/55	44.00 @ 48.00
Choice 55/65	43.50 @ 47.00
Good 45/dn.	42.00 @ 46.00
Good 45/55	43.00 @ 47.00
Good 55/65	40.00 @ 44.00
(Non-local)	
Prime 45/dn.	45.00 @ 48.00
Prime 45/55	45.00 @ 48.00
Prime 55/65	44.00 @ 47.00
Choice 45/dn.	44.50 @ 47.00
Choice 45/55	43.50 @ 47.00
Choice 55/65	43.00 @ 46.00
Good 45/dn.	none qtd.
Good 45/55	none qtd.
Good 55/65	none qtd.

VEAL—SKIN OFF

(Carcass prices) (non-local)	
Prime 90/120	60.00 @ 64.00
Prime 120/150	60.00 @ 64.00
Choice 90/120	52.00 @ 56.00
Choice 120/150	50.00 @ 54.00
Good 90/down	47.00 @ 52.00
Good 90/150	47.00 @ 52.00
Stand. 90/down	45.00 @ 48.00
Stand. 90/150	46.00 @ 49.00
Calif, 200/dn. ch.	49.00 @ 53.00
Calif, 200/dn. gd.	45.00 @ 49.00
Calif, 200/dn. std.	43.00 @ 46.00

Phila., N. Y. Fresh Pork

LOCALLY DRESSED	
PHILADELPHIA: (cl, lb.)	
Reg., loins, 12/16	44 @ 47
Boston Butts, 4/8	31 1/2 @ 34
Spareribs, 3/down	41 @ 45
Spareribs, 3/5	32 @ 36
Skinned hams, 10/12	39 1/2 @ 43
Skinned hams, 12/14	40 @ 43
Picnics, S.S. 4/6	25 @ 27
Picnics, S.S. 6/8	24 1/2 @ 26
Bellies, 10/12	22 1/2 @ 24

NEW YORK: (Box lots, lb.)	
Loins, 8/12 lbs.	43 @ 50
Loins, 12/16 lbs.	42 @ 49
Hams, sknd., 12/16	44 1/2
Boston butts, 4/8	31
Regular picnics, 4/8	26 @ 33
Spareribs, 3/down	43 @ 46

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, Aug. 26, 1959	
Choice steer, 6/800	\$41.75 @ 42.75
Choice steer, 8/900	41.25 @ 41.75
Choice steer, 9/1000	40.25
Good steer, 6/800	40.50
Choice heifer, 5/700	40.75
Good heifer, 5/700	39.50 @ 40.00
Cow, cutter-utility	33.00 @ 33.50
Denver, Aug. 25, 1959	
Choice steer, 6/700	none qtd
Choice steer, 7/800	41.00 @ 41.55
Good steer, 6/700	40.00
Good steer, 7/800	38.50
Choice heifer, 5/700	39.75 @ 41.00

CHGO. FRESH PORK AND PORK PRODUCTS

Aug. 25, 1959	
Hams, skinned, 10/12	38
Hams, skinned, 12/14	38
Hams, skinned, 14/16	38
Picnics, 4/8 lbs.	22
Picnics, 6/8 lbs.	22
Pork loins, boneless	53
Shoulders, 16/dn., loose	27 1/2
(Job lots, lb.)	
Pork livers, 6/700	9 1/2 @ 10
Tenderloins, fresh, 10's	7 @ 7 1/2
Neck bones, bbls.	7 @ 10
Ears, 30's	7
Feet, a.c., bbls.	7

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlott basis, Chicago price zone, Aug. 26, 1959)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
35	10/12	35		22 1/2 n	6/8	22 1/2 n	
35 1/2	12/14	35		22 1/2 a	8/10	22 1/2 a	
35 1/2	14/16	35 1/2		22 1/2 a	10/12	22 1/2 a	
36 n	16/18	36 n		22 1/2 a	12/14	22 1/2 a	
36 n	18/20	36 n		22 1/2 a	14/16	22 1/2 a	
36	20/22	36		22 1/2 a	16/18	22 1/2 a	
36 1/2	22/24	32		20 a	18/20	20 a	
36 1/2	24/26	32		D.S. BRANDED BELLIES (CURED)			
30 1/2	25/30	30 1/2			20/25	18	
30 1/2	25/up, 2s in	30 1/2			25/30	17	
PICNICS				G.A. froz., fresh		D.S. Clear	
F.F.A. or fresh		Frozen		16 n		17 n	
22 a	4/6	22 n		16 n	25/30	17 a	
22 1/2 n	10/12	22 1/2 a		14	30/35	14 1/2 a	
22 1/2 n	8/10	22 1/2 n		12 1/2 a	35/40	14 1/2 a	
22 1/2 n	10/12	22 1/2 n		11	40/50	12 1/2 n	
22 1/2 n	12/14	22 n		FAT BACKS			
22 1/2	8/up, 2s in	22		Frozen or fresh		Cured	
FRESH PORK CUTS				6 n	6/8	7 n	
Job Lot		Car Lot		6 n	8/10	7 1/2	
38 @ 39	Loins, 12/dn.	36 1/2 @ 37		7 n	10/12	8	
37 @ 37 1/2	Loins, 12/16	36 a		7 1/2	12/14	8 1/2	
35	Loins, 16/20	35		8 1/2	14/16	9 n	
30	Loins, 20/up	29 1/2		9 n	16/18	10 n	
30 @ 30 1/2	Butts, 4/8	28 1/2		9 n	18/20	10	
27 1/2	Butts, 8/12	27		10 n	20/25	10	
27 1/2	Butts, 8/up	27		OTHER CELLAR CUTS			
40 @ 41	Ribs, 3/dn.	39 n		Frozen or fresh		Cured	
19	Ribs, 3/5	28 1/2		7 1/2	Sq. Jowls, boxed	n.q.	
23	Ribs, 5/up	19		6 1/2	Jowl Butts, loose	8 n	
				7 1/2	Jowl Butts, boxed	n.q.	

LARD FUTURES PRICES

(Drum contract basis)

FRIDAY, AUG. 21, 1959

Open	High	Low	Close
Sept. 8.10	8.12	8.05	8.05b
Oct. 8.35	8.35	8.32	8.32a
Nov. 8.67	8.67	8.52	8.55a
Dec. 9.22	9.22	9.05	9.05
Jan.			8.95a
Mar.			9.27n

Sales: 1,440,000 lbs.
Open interest at close, Thurs.
Aug. 20: Sept., 241; Oct., 171; Nov., 212; Dec., 128; Jan., 12; and Mar., 2 lots.

MONDAY, AUG. 24, 1959

Open	High	Low	Close
Sept. 8.05	8.10	7.97	7.97
Oct. 8.32	8.32	8.25	8.25b
Nov. 8.60	8.60	8.47	8.47a
Dec. 9.15	9.15	9.07	9.10a
Jan. 9.07	9.07	9.02	9.02a
Mar.			9.27n

Sales: 2,000,000 lbs.
Open interest at close, Fri., Aug. 21: Sept., 244; Oct., 171, Nov., 214; Dec., 130; Jan., 12; and Mar., 2 lots.

TUESDAY, AUG. 25, 1959

Open	High	Low	Close
Sept. 8.00	8.00	8.00	8.00a
Oct. 8.30	8.30	8.25	8.25b
Nov. 8.52	8.52	8.45	8.47
Dec. 9.05	9.07	9.05	9.07b
Jan. 9.00	9.00	9.00	9.00
Mar.			9.25a

Sales: 800,000 lbs.
Open interest at close, Mon., Aug. 24: Sept., 244; Oct., 170; Nov., 220, Dec., 134; Jan., 13; and Mar., 2 lots.

WEDNESDAY, AUG. 26, 1959

Open	High	Low	Close
Sept. 8.00	8.25	8.00	8.10
Oct. 8.30	8.40	8.30	8.37a
Nov. 8.50	8.65	8.50	8.60a
Dec. 9.15	9.20	9.15	9.20
Jan.			9.07b
Mar.			9.25n

Sales: 1,960,000 lbs.
Open interest at close, Tues., Aug. 25: Sept., 241; Oct., 174; Nov., 222; Dec., 135; Jan., 15; and Mar., 2 lots.

THURSDAY, AUG. 27, 1959

Open	High	Low	Close
Sept. 8.15	8.20	8.10	8.12b
Oct. 8.42	8.42	8.37	8.37b
Nov. 8.65	8.65	8.60	8.60
Dec. 9.25	9.25	9.20	9.20
Jan.			9.12a
Mar.			9.25b

Sales: 2,800,000 lbs.
Open interest at close, Wed. Aug. 26: Sept., 232; Oct., 177; Nov., 225; Dec., 138; Jan., 15; and Mar., 2 lots.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, AUG. 21, 1959

Open	High	Low	Close
Sept.			7.55b-.65a
Oct. 7.82	7.82	7.82	7.75b-.85a
Dec. 8.00	8.00	8.00	8.00
Jan.			

Sales: 180,000 lbs.
Open interest at close, Thurs., Aug. 20: Sept., 53; Oct., 34; Dec., 32; and Jan., no lots.

MONDAY, AUG. 24, 1959

Open	High	Low	Close
Sept. 7.51	7.60	7.51	7.60
Oct. 7.72	7.72	7.72	7.72
Dec. 8.00	8.00	7.95	7.95
Jan.			7.90n
Mar.			7.37 1/2 n

Sales: 840,000 lbs.
Open interest at close, Fri., Aug. 21: Sept., 53; Oct., 35; Dec., 34; and Jan. and Mar., no lots.

TUESDAY, AUG. 25, 1959

Open	High	Low	Close
Sept. 7.61	7.61	7.61	7.61
Oct. 7.75	7.75	7.75	7.75b
Dec. 7.96	7.96	7.96	7.96
Jan.			
Mar.			

Sales: 540,000 lbs.
Open interest at close, Mon., Aug. 24: Sept., 46; Oct., 37; Dec., 38; and Jan. and Mar., no lots.

WEDNESDAY, AUG. 26, 1959

Open	High	Low	Close
Sept. 7.63	7.80	7.63	7.80
Oct. 7.90	7.90	7.89a	7.87b-.91a
Dec. 7.98	8.15	7.98	8.15
Jan.			
Mar.			

Sales: 750,000 lbs.
Open interest at close, Tues., Aug. 25: Sept., 42; Oct., 37; Dec., 42; and Jan. and Mar., no lots.

THURSDAY, AUG. 27, 1959

Open	High	Low	Close
Sept. 7.68	7.68	7.60	7.62b-.70a
Oct.			7.77b-.80a
Dec. 8.15	8.15	8.00	8.00b-.10a
Jan.			8.15b-.20a
Mar.			

Sales: 540,000 lbs.
Open interest at close, Wed. Aug. 26: Sept., 36; Oct., 37; Dec., 46; and Jan. and Mar., no lots.

MINUS CUT-OUT MARGINS NARROWER THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

Realizations to packers from sales of pork products after deducting costs, worked upward toward higher ground from their deep "red" positions of last week. Gains, however, were not impressive, as pork values tended to follow close on the heels of the declining market on the live animals.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value		Value		Value	
	per	per	per	per	per	per
	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.
	live	fin.	live	fin.	live	fin.
Lean cuts	\$10.86	\$15.77	\$10.62	\$15.02	\$10.44	\$14.71
Fat cuts, lard	3.85	5.69	3.90	5.56	3.63	5.10
Ribs, trimmings, etc.	1.74	2.51	1.54	2.19	1.36	1.93
Cost of hogs	14.75		14.94		14.86	
Condemnation loss	.07		.07		.07	
Handling and overhead	2.35		2.15		1.85	
TOTAL COST	17.17	24.88	17.16	24.34	16.78	23.63
TOTAL VALUE	16.55	23.97	16.06	22.77	15.43	21.74
Cutting margin	-.62	-.91	-.10	-.157	-.135	-.189
Margin last week	-.82	-.120	-.123	-.172	-.181	-.256

PACIFIC COAST WHOLESALE LARD PRICES

Los Angeles San Francisco No. Portland

Aug. 25 Aug. 25 Aug. 25

LARD, Refined:	Los Angeles	San Francisco	No. Portland
1-lb. cartons	12.50@15.00	12.50@14.50	13.00@16.50
50-lb. cartons & cans	11.00@13.50	11.00@13.00	None quoted
Tierces	10.25@12.00	10.50@12.50	10.00@13.50

PACKERS' WHOLESALE

LARD PRICES

Refined lard, drums, f.o.b. Chicago	\$11.00
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	10.50
Kettle rendered, 50-lb. tins, f.o.b. Chicago	12.50
Leaf, kettle rendered, drums, f.o.b. Chicago	12.00
Lard flakes (Open Mkt.)	13.00
Neutral drums, f.o.b. Chicago	13.00
Standard shortening, N. & S. (del.)	18.25
Hydrogenated shortening, North & South, drums	18.50

VEGETABLE OILS

Wednesday, Aug. 26, 1959

Crude cottonseed oil, f.o.b. Valley	11 1/2 n
Southeast	11 1/2 n
Texas	11 1/2 n
Corn oil in tanks, f.o.b. mills	11 1/2
Soybean oil, f.o.b. Decatur	9 1/2
Coconut oil, f.o.b. Pacific Coast	16 n
Peanut oil, f.o.b. mills	11 1/2
Cottonseed foots: Midwest, West Coast	1 1/4 @ 1 1/4
East	1 1/4 @ 1 1/4
Soybean foots, midwest	1 1/4 @ 2 1/4

OLEOMARGARINE

Wednesday, Aug. 26, 1959

White domestic vegetable, 30-lb. cartons	24
Yellow quarters, 30-lb. cartons	26
Milk churned pastry, 750-lb. lots, 30's	23 1/2
Water churned pastry, 750-lb. lots, 30's	23 1/2
Bakers', steel drums, ton lots	17 1/2

OLEO OILS

Wednesday, Aug. 26, 1959

Prime oleo stearine, bags or slack barrels	9 1/4
Extra oleo oil (drums)	15 1/2
Prime oleo oil (drums)	14 1/2 @ 14 1/2
n-nominal, a-asked, b-bid	

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Aug. 22, 1959 was 11.6, the U. S. Department of Agriculture has reported. This ratio compared with the 11.5 ratio for the preceding week and 15.4 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.282, \$1.262 and \$1.337 per bu. during the three periods, respectively.

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:

Aug. 21-Sept., 13.22@23; Oct., 12.44; Dec., 12.18; Mar., 12.14; May, 12.12b-13a; July, 12.05b-.08a; and Sept., 11.90b.	
Aug. 24-Sept., 13.26; Oct., 12.43; Dec., 12.15b-17a; Mar., 12.17; May, 12.12; July, 12.03b-.08a; and Sept., 11.85b.	
Aug. 25-Sept., 13.50; Oct., 12.52 @ 84; Dec., 12.23; Mar., 12.15b-20a; May, 12.15; July, 12.05b-15a; and Sept., 11.95b.	
Aug. 26-Sept., 13.70@71; Oct., 12.66; Dec., 12.34@35; Mar., 12.28; May, 12.27b-30a; July, 12.15b-25a; and Sept., 11.96b.	
Aug. 27-Sept., 13.66@65; Oct., 12.59; Dec., 12.32; Mar., 12.24; May, 12.23b-24a; July, 12.14b-18a; Sept., 11.96b; and Oct., 11.96a.	

BY-PRODUCTS...FATS AND HIDES

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Aug. 26, 1959

BLOOD

Unground, per unit of ammonia, bulk 4.75n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 5.25n
Med. test 5.00n
High test 4.75n

PACKINGHOUSE FEEDS

	Carlots, ton
50% meat, bone scraps, bagged	\$75.00@ \$7.50
50% meat, bone scraps, bulk ..	75.00@ \$8.00
60% digester tankage, bagged ..	75.00@ \$7.50
60% digester tankage, bulk	75.00
80% blood meal, bagged	95.00@ \$20.00
Steam bone meal, 50-lb. bags	
(specially prepared)	97.50
60% steam bone meal, bagged ..	75.00

FERTILIZER MATERIALS

Feather tankage, ground,
per unit of ammonia \$5.00
Hoof meal, per unit of ammonia \$17.00

DRY RENDERED TANKAGE

Low test, per unit prot. 1.35n
Medium test, per unit. prot. 1.30n
High test, per unit prot. 1.20n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton	17.00
Cattle jaws, feet (non-gel), ton ..	2.50@ 5.00
Trinn bone, ton	5.00@ 10.00
Pigskins (gelatine), lb.	5¢@ 5¢
Pigskins (rendering) piece	15¢@ 25n

ANIMAL HAIR

Winter coll, dried,	
c.a.f. midwest, ton	60.00
Winter coll, dried, midwest, ton	
Cattle switches, piece	2@3
Summer processed (April-Oct.)	
gray, lb.	8½
*Del. midwest, idel. east, n—nom., a—asked.	

TALLOWs and GREASES

Wednesday, Aug. 26, 1959

The inedible tallow and grease market held steady in the Midwest late last week, and a moderate trade volume was registered. Bleachable fancy tallow, regular production, sold at 6c, and high titre stock at 6½c, c.a.f. Chicago. Regular production bleachable fancy tallow was reportedly sold at 6½c, c.a.f. New York. Original fancy tallow traded at 7½c, also c.a.f. East. Choice white grease, all hog, met buying inquiry at 6½c, New York, with material held up to 6½c. Some edible tallow moved at 6½c, f.o.b. River points; last reported sales c.a.f. Chicago were at 7c, with sellers on additional stock holding out for 7½c or better. Special tallow traded at 5½c, and yellow grease at 5c, c.a.f. Chicago area.

Only moderate trading developed at the start of the new week. Yellow grease and No. 1 tallow brought 5c, c.a.f. Chicago. Edible tallow was bid at 7½c, c.a.f. Chicago, but it was held fractionally higher. (trade

members kept a close watch on the firm, loose lard). A few more tanks of bleachable fancy tallow sold at 6@6½c, c.a.f. Chicago, price depending on stock. Prime tallow met buying interest at 5½@5¾c, also c.a.f. Chicago. Choice white grease, all hog, was bid at 6½@6½c, c.a.f. New York, with the asking price at 6½c. Bleachable fancy tallow was bid at 6½@6½c, same destination, with the outside price on high titre stock. Some inquiry was also apparent on choice white grease, all hog, at 6c, c.a.f. Chicago.

The inedible tallow market was steady at midweek, with a few sales made. Original fancy tallow sold at 7c, c.a.f. New York. Special tallow sold at 5½c, and yellow grease at 5c, c.a.f. Chicago. A couple of tanks of edible tallow changed hands at 7½c, Chicago basis. Edible tallow was offered at 6½c, f.o.b. River, (favorable freight points), and at 6½c, f.o.b. far River points. Buyers talked fractionally lower on same. Regular bleachable fancy tallow was bid at 6c, and at 6½c on high titre stock c.a.f. Chicago.

TALLOWs Wednesday's quota-

for Convenient, Daily
PICK-UP SERVICE



... contact

your local DARLING Representative, or phone collect to the DARLING & COMPANY plant nearest you. DARLING's fast, convenient, pick-up service can save you money and space, and help keep your premises clean.

And remember—if 77 years' experience in serving the meat industry can help you solve a problem of any kind, we'd like to help you ... at no cost.



"BUYING and Processing
Animal By-Products
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DARLING & COMPANY
Truck ... as near
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CLEVELAND
- Valley 1-2726
Lockland Station
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- Waucoma 500
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ALPHA, IOWA
- Elgin 2-4600
P.O. Box 97
CHATHAM, ONTARIO, CANADA

... or your local
DARLING & COMPANY
Representative

tions: edible tallow, 6½c, f.o.b. River, and 7¼c, Chicago basis; original fancy tallow, 6¼@6¾c; bleachable fancy tallow, 6@6½c; prime tallow, 5½@5¾c; special tallow, 5¼c; No. 1 tallow, 5c; and No. 2 tallow, 4½c.

GREASES: Wednesday's quotations: choice white grease, all hog, 6c; B-white grease, 5¼c; yellow grease, 5c; and house grease, 4¾c. Choice white grease, all hog, was quoted at 6½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Aug. 26, 1959

Dried blood was quoted today at \$4 per unit of ammonia. Low test wet rendered tankage was listed at \$4.25@4.50 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Wednesday, Aug. 26, 1959	Cor. date 1958
Lgt. native steers	26 @ 26½n	15½ @ 16
Rvy. nat. steers	22 @ 22½n	12 @ 12½
Ext. lgt. nat. steers	28½ @ 29	10
Butt-brand steers	30½n	10
Colorado steers	19½n	9
Rvy. Texas steers	20½n	10n
Light Texas steers	24n	13½n
Ex. lgt. Texas steers	26½n	16½n
Heavy native cows	25 @ 25½n	13½ @ 14
Light nat. cows	28½ @ 29½n	15 @ 17½
Branded cows	23½ @ 25n	12 @ 13½
Native bulls	17½ @ 18n	7½ @ 8¼
Branded bulls	16½ @ 17n	6½ @ 7¼
Calfskins:		
Northern, 10/15 lbs.	65n	50n
10 lbs./down	65n	47½n
Kips, Northern native, 15/25 lbs.	57n	37n

SMALL PACKER HIDES

STEERS AND COWS:

60 lbs. and over	19½ @ 20n	11n
50 lbs.	24 @ 24½n	13n

SMALL PACKER SKINS

Calfskins, all wts.	60 @ 62n	38 @ 40
Kipskins, all wts.	44 @ 46n	28 @ 30

SHEEPSKINS

Packer shearlings:		
No. 1	2.25 @ 2.75	1.00 @ 1.85
No. 2	1.10 @ 1.35	.50 @ .65
Dry Pelts	22n	18n
Horsehides, untrim	12.00 @ 12.50n	7.00 @ 7.50
Horsehides, trim	11.50 @ 12.00n	6.50 @ 7.00

N. Y. HIDE FUTURES

Friday, Aug. 21, 1959

	Open	High	Low	Close
Oct. ...	28.35	28.35	27.75	27.85
Jan. ...	24.50	24.75	24.35	24.40
Apr. ...	22.35b	22.75	22.50	22.45b-.60a
July ...	21.00b	21.50	21.35	21.25b-.40a
Oct. ...	20.00b	20.00	20.00	20.00b-.40a

Sales: 130 lots.

Monday, Aug. 24, 1959

Oct. ...	28.29	28.95	28.01	28.80
Jan. ...	24.50b	25.25	24.67	25.00
Apr. ...	22.55b	23.20	22.90	22.95b-23.05a
July ...	21.30b	22.00	21.80b	22.05a
Oct. ...	20.00b	21.20	21.22	20.80b-21.02a

Sales: 142 lots.

Tuesday, Aug. 25, 1959

Oct. ...	28.80b	29.20	28.85	29.20 @ 19
Jan. ...	25.21	25.25	24.80	25.10 @ 09
Apr. ...	22.90b	23.20	22.99	22.99
July ...	21.70b	22.25	21.95	21.95
Oct. ...	20.60b	20.90	20.90	20.65b-21.45a

Sales: 137 lots.

Wednesday, Aug. 26, 1959

Oct. ...	29.17	29.17	28.00	28.40 @ 37
Jan. ...	25.12b	25.10	24.30	24.40
Apr. ...	22.95b	22.60	22.15	22.25b-.40a
July ...	21.75b	21.75	21.20b	.35a

Sales: 145 lots.

Thursday, Aug. 27, 1959

Oct. ...	28.75	28.75	27.91	27.91
Jan. ...	24.50b	24.65	24.13	24.11b-.20a
Apr. ...	22.30b	22.30	22.05b	.20a
July ...	21.20b	21.20	21.15	21.05b-.20a
Oct. ...	20.00b	20.25	20.25	20.00b-.30a

Sales: 105 lots.

CHICAGO HIDES

Wednesday, Aug. 26, 1959

PACKER HIDES: With some additional trading taking place at the close of last week, volume for the week was upward of 175,000 pieces, the largest movement in some time. Some steady bids were noted at the close of the week, with offerings scant.

The new week opened on a quiet note, with bids and offerings difficult to locate. Considerable interest was shown in the hide exchange as futures continued an upward swing.

Buyers and sellers still were not in a trading mood on Tuesday, and no sales were reported throughout the circuit. Attention remained centered on trade activity in the hide exchange and on the talks going on between packing house officials and representatives of the packinghouse labor unions.

The market remained inactive at midweek, with buying interest still not aggressive, packers reportedly asking steady prices.

SMALL PACKER AND COUNTRY HIDES: Country hides were steady to slightly easier this week, with trading limited. The 50/52-lb. locker-butchers were nominal at 22@23c, with some buyers' ideas reportedly about 1c less. Mixed locker-butcher-renderers were pegged at 20½@21c nominal, as were straight 50/52's at 19½@20c. No. 3 hides were pegged at 15½@16c nominal. Sales of small packer hides were moderate and largely steady. Bulls were in good demand, with a recent sale of 90-lb. average Midwestern production heard at 17½c, selected, f.o.b. basis. The 50/52-lb. midwestern small packer native hides were quoted at 24@24½c nominal, as were 60/62's at 19½@20c. Good Northern horsehides were firm, with trimmed quoted at 11.50@12.00, and untrimmed at 12.00@12.50, f.o.b. shipping points. Ordinary lots were pegged at 10.00@10.50 nominal, and fronts at 9.00@10.00. Butts, 22-in. and up were steady at 3.75@4.00.

CALFSKINS AND KIPSKINS:

On Tuesday of this week, about 6,500 kip sold in major packer market. Involved in the sale was N.S. Yards stock at 57c, Evansville's at 58½c, and Milwaukee's at 56c. Late Tuesday, some movement of River heavy calf was heard at 65c. Northern light calf last sold at 85c by an independent packer. Major packers last obtained 80c, however. Some overweight Kansas City kip sold at 50c. Country allweight calf was

quoted at 43@45c nominal, as was allweight kip at 30@32c. Small packer allweight calf was unchanged at 60@62c nominal, and allweight kip was quoted at 44@46c. Major packer regular slunks last moved at 3.00.

SHEEPSKINS: Shearlings continued to move well, steady. River and Northern No. 1's were quoted at 2.25@2.75. No. 2's ranged from 1.10@1.35, and No. 3's from .60@.75. Fall clips were scarce, and quoted at 2.25@3.00. Midwestern lamb pelts last sold at 2.75@3.15, and Southern at 2.75@2.85. Full wool dry pelts were quoted at .22 nominal. Pickled skins were firm, particularly sheep, with some held up to 17.50; last trades were at 16.25@16.50. Lambs last sold at 14.25@14.50.

U.S. Shoe And Leather Exhibit Big Attraction At Moscow Fair

The United States shoe and leather exhibit outdraws all industrial displays at U. S. fair in Moscow, according to a Tanner's Council report. Howard Messmore, operations manager of the American national exhibition, reported a week after the trade fair opened that the shoe and leather exhibit had outdrawn every other industrial display at the immensely successful exposition. A top executive of one of America's largest shoe manufacturers who had visited the display reported that it was a "terrific success."

It was reported that Soviet trade officials voiced definite interest in long-range trade in leather and leather products. Russian visitors who handled and inspected the U.S.-made shoes and other leather products on display, frequently asked "where can we get them?"

Cold Storage Hide Stocks

Hides and pelts held in cold storage on July 31 totaled 60,930,000 lbs., according to the U. S. Department of Agriculture. This volume compared with 60,836,000 lbs. in stock a month earlier, 96,695,000 lbs. a year ago, and the five-year 1954-58 average of 86,541,000 lbs. for the date.

EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 358,399,000 lbs. in July. Of this volume, 155,336,000 lbs., or 43.3 per cent were shortening, and 119,113,000 lbs., or 33.3 per cent were salad and cooking oils. Shipments of margarine oils and/or fats totaled 83,950,000 lbs., or 23.4 per cent of the total. Shipments in July last year amounted to 373,393,000 lbs.

LIVESTOCK MARKETS... Weekly Review

USDA Sees Record 102,000,000 Cattle Count By January 1, Also Price Decline Next Year

Numbers of cattle on farms and ranches are being increased by about 5,000,000 head this year, and a new record count of about 102,000,000 head is anticipated by January 1, the U.S. Department of Agriculture has predicted. The cyclical upswing is likely to last a few more years, the USDA added.

At the present rate of expansion, the nation's cattle population would reach a peak of about 115,000,000 head by 1964. At a more moderate pace of expansion in numbers, the high might stop at about 110,000,000 head. Either rate of increase would result in lower prices on cattle, with the downswing beginning next year.

Monthly Reports On Cattle On Feed In California and Arizona To Start Shortly

Cattle on feed reports will soon be available monthly for California and Arizona, according to the California Crop and Livestock Reporting Service. The reports will provide more complete statistical information for the cattle feeding industry.

Quarterly reports covering 21 states, including California and Arizona, will be continued. The new monthly releases for the two states will supplement quarterly reports, but will show only:

- (1) Number of cattle on feed at the first of the month.
- (2) Number of cattle placed on feed during the past month.
- (3) Number of fed cattle marketed during the past month.

In order to test procedures, no release will be made of the August survey data. The monthly estimates of cattle on feed in California and Arizona should be available before the 10th of each month.

Packers & Stockyards Officials Deny Proposal To Eliminate Shrink In Direct Stock Sales

The U. S. Department of Agriculture has denied that it has made any proposal to eliminate "pencil shrink," the practice of allowing a percentage of weight reduction in settlements on sales made away from regular terminal or auction markets.

Officials of the USDA's packers and stockyards branch say it is proposing a new rule to prevent the use of false weights in livestock sales, but shrink is not involved.

At the Colorado Cattlemen's Association annual convention recently, Lee D. Sinclair, deputy director of the USDA's livestock division, said his department probably would recommend elimination of shrink. He said the department felt transactions should be based strictly on price and not on artificial weights.

JULY SLAUGHTER BY REGIONS

United States federally inspected slaughter by regions in July 1959-58, as reported by the USDA, in 000's:

Region	Cattle		Calves		Hogs		Sheep & Lambs	
	1959	1958	1959	1958	1959	1958	1959	1958
N. Atl. States	116	116	84	74	479	431	199	183
S. Atl. States	36	41	40	50	254	217		
N.C. States—East	278	312	110	125	1,208	1,039	106	112
N.C. States—N.W.	523	496	36	49	2,028	1,681	281	251
N.C. States—S.W.	152	142	15	15	498	392	69	68
S. Central States	151	175	67	89	417	321	119	100
Mountain States	108	102	2	3	90	79	136	128
Pacific States	193	179	27	31	210	166	196	170
Totals	1,557	1,561	382	435	5,184	4,328	1,107	1,013

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 22, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1:					
180-200	14.25-15.25				\$13.50-15.50
200-220	14.85-15.25			\$15.75-16.00	15.25-15.50
220-240	14.90-15.25			15.75-16.00	15.25-15.50
U.S. No. 2:					
180-200	14.25-15.10				
200-220	14.75-15.10				15.00-15.25
220-240	14.85-15.10				15.00-15.25
240-270	14.85-15.00				14.75-15.25
U.S. No. 3:					
200-220	\$14.60-15.00				
220-240	14.60-15.00	14.50-14.85			14.50-14.75
240-270	14.60-15.00	14.65-14.85			
270-300		14.25-14.75			
U.S. No. 1-2:					
180-200	14.75-15.35	14.25-15.10	\$15.00-15.25	13.50-15.00	13.50-15.25
200-220	15.15-15.35	14.75-15.25	15.35-15.50	15.00-16.00	15.00-15.50
220-240	15.15-15.35	14.85-15.25	15.35-15.50	15.00-16.00	15.00-15.50
U.S. No. 2-3:					
200-220	14.75-15.15	14.50-14.85	14.75-15.25	15.00-15.50	14.50-14.75
220-240	14.75-15.15	14.65-15.00	14.75-15.25	15.00-15.50	14.50-15.00
240-270	14.75-15.15	14.65-15.00	14.75-15.25	14.75-15.25	14.25-15.00
270-300		14.35-14.75		14.00-14.75	
U.S. No. 1-2-3:					
180-200	14.50-15.25	14.00-14.85	14.25-15.00	13.00-15.50	13.00-15.00
200-220	14.75-15.25	14.60-14.85	15.00-15.35	15.00-15.50	14.50-15.00
220-240	14.75-15.25	14.75-15.00	15.00-15.35	15.00-15.50	14.50-15.00
240-270	14.75-15.25		15.00-15.35	14.50-15.25	
STEERS:					
U.S. No. 1-2-3:					
180-200	13.25-13.50			14.00-14.50	
200-220	13.00-13.50	13.50-14.00	13.25-13.75	13.00-14.00	13.00-13.50
220-240	11.50-13.50	12.00-13.75	12.00-13.25	12.00-13.25	11.50-13.25
400-550	10.75-12.25	10.50-12.25	10.50-12.00	10.75-12.75	10.50-12.00
SLAUGHTER CATTLE & CALVES:					
Prime:					
900-1100 lbs.	28.00-29.00			28.25-29.00	
1100-1300 lbs.	27.75-29.50			28.25-29.00	
1300-1500 lbs.	27.50-29.00			28.00-29.00	
Choice:					
700-900 lbs.	27.00-28.50	26.50-28.00	26.00-28.25		26.25-27.75
900-1100 lbs.	27.00-28.50	26.50-28.00	26.00-28.25	26.25-28.25	26.25-28.00
1100-1300 lbs.	26.75-28.25	26.50-28.00	26.00-28.25	26.25-28.25	26.25-28.00
1300-1500 lbs.	26.50-28.00	26.50-27.75	25.50-27.50	26.00-28.25	26.25-27.75
Good:					
700-900 lbs.	24.75-27.00	24.75-26.50	24.00-26.00	23.75-26.25	24.50-26.25
900-1100 lbs.	24.75-27.00	24.75-26.50	24.00-26.00	23.75-26.50	24.75-26.25
1100-1300 lbs.	24.50-26.75	24.50-26.50	24.00-26.00	23.75-26.50	24.50-26.25
Standard,					
all wts.	22.50-24.75	23.00-24.75	22.00-24.25	22.00-24.00	21.50-24.75
Utility,					
all wts.	18.50-23.00	21.00-23.00	19.00-22.00	19.50-22.00	20.00-21.50
HEIFERS:					
Prime:					
600-800 lbs.					
800-1000 lbs.					
Choice:					
600-800 lbs.	26.50-28.00	25.50-27.00	25.00-27.25	25.25-27.00	25.00-26.25
800-1000 lbs.	26.00-28.00	25.50-27.00	25.00-27.25	25.25-27.25	25.00-26.50
Good:					
500-700 lbs.	24.50-26.50	24.00-25.50	23.50-25.00	23.00-25.25	24.00-25.00
700-900 lbs.	24.25-26.50	24.00-25.50	23.50-25.00	23.00-25.25	24.00-25.50
Standard,					
all wts.	21.50-24.50	21.50-24.00	21.00-23.50	22.00-23.00	20.50-24.00
Utility,					
all wts.	18.00-22.00	19.00-21.50	18.50-21.00	19.00-22.00	19.00-20.50
COWS:					
Commercial,					
all wts.	18.00-20.00	18.00-20.00	18.00-19.00	18.50-19.00	18.50-19.50
Utility,					
all wts.	17.50-18.50	17.00-18.75	17.00-18.00	17.00-18.50	17.00-18.00
Canner & cutter,					
all wts.	13.50-17.50	15.00-18.00	14.00-16.75	14.75-17.00	14.50-17.00
BULLS (Yrly. Excl.) All Weights:					
Commercial	20.50-22.50	23.50-24.00	20.50-21.50	20.50-22.50	22.00-23.00
Utility	19.50-21.00	21.50-23.50	20.00-21.00	20.00-22.25	21.50-24.00
Cutter	16.00-20.00	19.50-21.50	16.50-19.00	18.50-20.25	21.50-23.50
VEALERS, All Weights:					
Ch. & pr.	28.00-33.00		30.00	28.00	30.00-33.00
Stand. & gd.	20.00-29.00	25.00-33.00	20.00-30.00	20.00-28.00	24.00-30.00
CALVES (500 Lbs. Down):					
Choice	27.00-29.00		26.00		27.00-29.00
Stand. & gd.	18.00-27.00		18.00-26.00		22.00-27.00
SHEEP & LAMBS:					
LAMBS (110 lbs. Down):					
Choice	21.00-22.00	20.00-22.00	21.00	20.50-21.00	20.00-21.00
Good	18.50-21.50	18.00-20.50	19.00-21.00	19.00-20.50	18.50-20.00
YEARLINGS (Shorn):					
Choice					
Good		18.00			
EWES (Shorn):					
Gd. & ch.	3.50-5.50	4.00-5.00	4.00-5.00	4.50-5.50	4.50-5.50
Cull & util.	2.50-4.00	3.50-4.50	3.00-4.00	3.00-4.50	3.00-4.50

CORN BELT DIRECT TRADING

Des Moines, Aug. 26—
Prices on hogs at 14 plants
and about 30 concentration
yards in interior Iowa and
southern Minnesota, as
quoted by the U. S. De-
partment of Agriculture:

BARROWS & GILTS:

U.S. No. 1, 200-220	\$13.75@14.85
U.S. No. 1, 220-240	13.55@14.75
U.S. No. 2, 200-220	13.75@14.50
U.S. No. 2, 220-240	13.55@14.40
U.S. No. 2, 240-270	13.10@14.10
U.S. No. 3, 200-220	13.35@14.25
U.S. No. 3, 220-240	13.15@14.15
U.S. No. 3, 240-270	12.70@13.40
U.S. No. 3, 270-300	12.10@13.25
U.S. No. 2-3, 270-300	12.50@13.50
U.S. No. 1-3, 180-200	12.50@14.00
U.S. No. 1-3, 200-220	13.75@14.25
U.S. No. 1-3, 220-240	13.55@14.25
U.S. No. 1-3, 240-270	13.10@14.10

SOVS:

U.S. No. 1-3, 270-300	12.10@13.50
U.S. No. 1-3, 320-400	11.35@13.00
U.S. No. 1-3, 400-550	9.85@12.00

Corn Belt hog receipts,
as reported by the USDA:

	This week	Last week	Last actual
Aug. 20	56,000	54,000	46,000
Aug. 21	48,000	46,000	39,000
Aug. 22	39,000	27,000	31,000
Aug. 24	80,000	61,000	71,000
Aug. 25	69,000	66,000	60,000
Aug. 26	65,000	54,000	49,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Aug. 25 were as follows:

CATTLE:	Cwt.
Steers, choice	26.50@27.65
Steers, good	24.50@26.50
Heifers, gd. & ch.	23.50@27.00
Cows, util. & com'l.	16.50@18.50
Cows, can. & cut.	14.50@16.50
Bulls, util. & com'l.	19.00@21.00

VEALERS:	Cwt.
Good & choice	25.00@28.00
Calves, gd. & ch.	24.00@26.50

BARROWS & GILTS:	Cwt.
U.S. No. 1, 180/240	15.75@16.00
U.S. No. 3, 220/240	15.00@15.25
U.S. No. 3, 240/270	14.75@15.25
U.S. No. 3, 270/300	14.50@14.75
U.S. No. 1-2, 180/200	15.25@16.00
U.S. No. 1-2, 220/240	15.75@16.00
U.S. No. 2-3, 200/240	15.00@15.50
U.S. No. 2-3, 240/270	15.00@15.25
U.S. No. 1-3, 180/200	14.50@15.50
U.S. No. 1-3, 200/270	15.00@15.75

SOVS, U.S. No. 1-3:	Cwt.
270/330 lbs.	13.25@13.75
330/400 lbs.	12.25@13.25
400/550 lbs.	11.00@12.25

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

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Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LAMBS:	Cwt.
Good & choice	20.00@21.00
Utility & good	19.00@20.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, Aug. 25 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	24.50@26.75
Steers, std. & gd.	22.00@24.50
Heifers, gd. & ch.	24.00@26.50
Cows, util. & com'l.	16.00@18.75
Cows, can. & cut.	15.50@18.50
Bulls, util. & com'l.	21.50@23.50
Bulls, cutter	18.50@21.50

VEALERS:	Cwt.
Choice & prime	33.00@34.00
Good & choice	30.00@33.00
Util. & stand.	25.50@30.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	15.25@15.40
U.S. No. 3, 200/220	15.35@15.40
U.S. No. 3, 220/240	14.75@15.00
U.S. No. 3, 240/270	14.75@15.00
U.S. No. 3, 270/300	14.50@14.75
U.S. No. 1-2, 180/200	14.50@15.25
U.S. No. 1-2, 200/220	15.15@15.25
U.S. No. 1-2, 220/240	15.25@15.35
U.S. No. 2-3, 200/220	15.00@15.15
U.S. No. 2-3, 220/240	15.15@15.15
U.S. No. 2-3, 240/270	14.75@15.15
U.S. No. 2-3, 270/300	14.25@14.75
U.S. No. 1-3, 180/200	14.50@15.00
U.S. No. 1-3, 200/220	15.00@15.25
U.S. No. 1-3, 220/240	15.00@15.25
U.S. No. 1-3, 240/270	15.00@15.25

SOVS, U.S. No. 1-3:	Cwt.
180/270 lbs.	13.00@14.00
270/330 lbs.	12.75@14.00
330/400 lbs.	11.75@12.75
400/550 lbs.	11.00@11.75

LAMBS:	Cwt.
Choice & prime	22.00
Good & choice	18.00@21.50

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, Aug. 25 were as follows:

CATTLE:	Cwt.
Steers, prime	None qtd.
Steers, choice	26.50@28.25
Steers, good	24.50@26.50
Heifers, choice pr.	25.50@26.50
Heifers, good	23.50@25.50
Cows, util. & com'l.	17.50@19.00
Cows, can. & cut.	15.00@17.50
Bulls, util. & com'l.	21.00@22.50
Bulls, cutter	20.00@21.50

BARROWS & GILTS:	Cwt.
U.S. No. 1, 180/200	14.00@15.25
U.S. No. 2, 180/200	14.00@15.25
U.S. No. 2, 200/270	15.00@15.50
U.S. No. 3, 200/240	15.00@15.25
U.S. No. 3, 240/270	14.75@15.25
U.S. No. 3, 270/300	14.00@14.75
U.S. No. 1-2, 180/200	14.50@15.25
U.S. No. 1-2, 200/240	15.25@15.75
U.S. No. 2-3, 200/240	15.00@15.50
U.S. No. 2-3, 240/270	15.00@15.25
U.S. No. 2-3, 270/300	14.25@14.75

SOVS, U.S. No. 1-3:	Cwt.
270/330 lbs.	13.75@14.25
330/400 lbs.	12.00@13.75
400/550 lbs.	10.75@12.25

LAMBS:	Cwt.
Choice	19.75@20.50
Good	19.25@19.75

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Aug. 25 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$26.00@27.25
Steers, good	24.00@25.75
Heifers, gd. & ch.	25.00@26.50
Cows, utility	18.00@19.00
Cows, can. & cut.	15.00@17.00
Bulls, cut. & util.	18.00@22.75

BARROWS & GILTS:	Cwt.
U.S. No. 1-3, 190/220	15.75@16.25
U.S. No. 1-3, 220/240	15.75@16.25
U.S. No. 2-3, 250/270	15.50@15.85

SOVS, U.S. No. 1-3:	Cwt.
250/350 lbs.	13.00@14.50
350/450 lbs.	11.00@13.00

LAMBS:	Cwt.
Choice	21.00@21.50
Good	20.00@21.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Aug. 22, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City area ¹	12,478	11,084	46,872	36,568
Baltimore, Philadelphia	7,306	754	25,985	2,865
Cincy., Cleve., Detroit, Indpls.	19,050	6,063	131,172	13,360
Chicago area	16,230	6,840	29,129	5,283
St. Paul-Wis. areas ²	29,876	12,106	95,369	10,378
St. Louis area ³	11,310	2,424	68,282	4,036
Sioux City-So. Dakota ⁴	19,542	82,134	15,525
Omaha area ⁵	33,666	172	70,879	10,610
Kansas City	12,691	37,035
Iowa-So. Minnesota ⁶	31,564	5,711	254,204	31,470
Louisville, Evansville, Nashville, Memphis	6,843	5,333	54,721
Georgia-Florida-Alabama area ⁷	6,354	2,939	19,795
St. Joseph, Wichita, Okla. City	16,606	1,226	41,615	5,244
Ft. Worth, Dallas, San Antonio	10,282	4,317	11,635	16,229
Denver, Ogden, Salt Lake City	19,274	275	14,468	25,923
Los Angeles, San Fran. areas ⁸	24,887	843	25,534	30,828
Portland, Seattle, Spokane	7,481	402	16,502	7,769
Grand Totals	284,540	60,489	1,025,341	216,129
Totals same week 1958	292,792	72,829	1,019,185	299,749

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Aug. 15 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	All wts.	Gd. & Ch.	Grade B ¹ Dressed	Good Handysweights
Toronto	1959 \$25.91 1958 \$21.91	1959 \$27.86 1958 \$24.00	1959 \$30.00 1958 \$23.00	1959 \$22.00 1958 \$18.00
Montreal	24.15 22.10	28.95 24.65	24.20 30.15	19.65 18.70
Winnipeg	24.80 22.25	31.61 26.50	21.70 27.91	19.00 19.00
Calgary	23.85 20.65	28.35 24.85	20.62 27.36	18.05 18.00
Edmonton	23.20 20.60	27.25 23.25	20.70 28.15	16.80 17.10
Lethbridge	23.40 20.25	20.62 27.60	16.50 17.75
Pr. Albert	23.00 19.75	25.25 22.00	20.50 25.25	16.25 17.35
Moose Jaw	23.25 20.60	25.25 22.00	20.50 26.00
Saskatoon	23.50 20.60	26.50 22.50	20.50 26.00	16.90 17.90
Regina	22.60 20.25	26.00 23.25	20.50 25.55	17.75 18.00
Vancouver

*Canadian government quality premium not included.

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended August 22:

	Cattle & Calves	Hogs
Week ended Aug. 22:	2,325	12,000
Prev. week (six days):	2,085	12,568
Corresponding week last year	3,198	13,002

CANADIAN KILL

Inspected slaughter of livestock in Canada for the Aug. 15, with comparisons:

CATTLE	Week ended Aug. 15	Same week 1958
Western Canada	20,319	20,687
Eastern Canada	16,443	20,068
Totals	36,762	40,755
HOGS	Week ended Aug. 15	Same week 1958
Western Canada	56,993	48,813
Eastern Canada	74,057	53,871
Totals	131,050	102,684
All hog carcasses graded	Week ended Aug. 15	Same week 1958
Western Canada	4,583	5,410
Eastern Canada	6,845	8,734
Totals	11,428	14,144

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Aug. 22:

	Cattle	Calves	Hogs*	Sheep</
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of the Meat Industry

A. L. Roth, Purchasing Agent, Krey Packing Co. This 76 year old firm has its main plant in St. Louis and canning unit in Belleville, Ill., and a processing plant in San Francisco. Krey was among the first to have federal inspection and to affiliate with the American Meat Institute.



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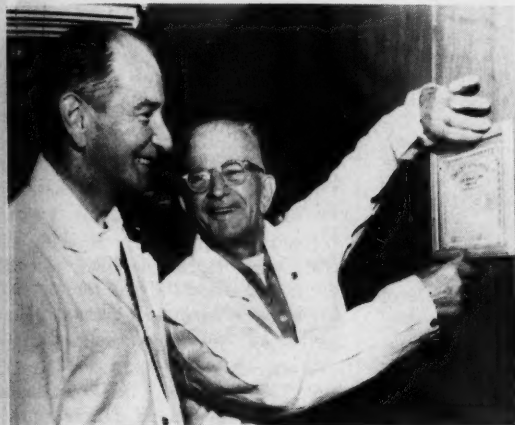
use the **PURCHASING GUIDE** *regularly*

The Meat Trail...

1900 Marine Hero Keeps Plant Shipshape at 83

ALTHOUGH he has plenty of exciting memories, WILLIAM C. (BILLY) HORTON had no time for reminiscence as he observed his 83rd birthday recently by working a full day—and then some—at his job as maintenance man at Meats, Inc., 1200 Alaskan Way, Seattle.

Horton, who is believed to be the oldest living Congressional Medal of Honor winner, arrived on the job at 5:30 a.m., his usual starting hour six days a week, and spent the day keeping things shipshape at the whole-



NEW STATIONARY engineer's license issued to William C. Horton (right) by city of Seattle is admired by his son, Byron W., president of Meats, Inc. The elder Horton, now 83, had no difficulty passing the city exam.

sale meat company. Horton does all the electrical, plumbing, machinery maintenance, carpenter and painting work, whether major or minor. He is the last one to leave at night.

"He's got more bounce to the ounce than most men half his age," says his employer-son, BYRON W. (BUD) HORTON, president of Meats, Inc. "A lot of the younger fellows have trouble keeping up with him; I know I often find it difficult."

Born in Chicago on July 21, 1876, William Horton went to sea as an able-bodied seaman at the age of 17. He joined the United States Marine Corps in 1898. The Congressional Medal of Honor was awarded to Horton for heroic services during the Boxer Rebellion. He was one of 47 Marines who defended the American legation at Peiping May 26 to August 16, 1900. Horton fought for three straight months without taking off his clothes or getting a shave.

He also served his country during World War II when most men his age had retired. Horton was a department head at the Lake Washington shipyards.

The octogenarian added a new plume to his cap recently when Meats, Inc., installed a new boiler and he had to get an engineer's license from the city of Seattle. "He had no trouble taking the exam and getting his license as a stationary engineer," president Horton reports.

A great-great-grandfather, the elder Horton "sleeps well, eats three squares a day, smokes his pack of cigarettes and enjoys everything offered in life," his son points out. "He even takes in a dance and a night out occasionally."

William Horton was one of 216 winners of the nation's highest honor for servicemen greeted by President EISENHOWER at a White House reception last year following Memorial Day ceremonies at Arlington, Va.

Meat Inspection Advisory Board Named in Washington

DOYLE DEJONG of DeJong Packing Co., Linden, Wash., and MARTIN RIND of Milwaukee Sausage Co., Seattle, have been appointed to the new Washington meat inspection ad-

visory board by JOE DWYER, state director of agriculture.

DeJong represents the Washington State Meat Packers Association, Inc., and Rind represents meat food product manufacturers in the state. The 1959 state legislature, in passing legislation providing for a compre-

hensive program of meat inspection at slaughtering and processing plants, also provided for the establishment of the advisory board to make recommendations to assure wholesomeness of products and their preparation under sanitary conditions.

Also represented on the advisory board are the Washington State Veterinary Medical Association; State Department of Public Health; State Department of Agriculture, division of animal industry; each participating city, and the public at large.

J O B S

Several changes in the executive and management divisions of The J. Fred Schmidt Packing Co., Columbus, O., have been announced by the firm. GEORGE F. SCHMIDT, formerly vice president, has been elected president, succeeding his father, GEORGE L., who was named chairman of the board. GROVER Q. SCHMIDT was elected vice president and treasurer. HUBERT K. HANKINS was named general manager. CURT O. DRECHSEL succeeds Hankins as plant superintendent. CLAIRE E. TREADWELL was renamed secretary-office manager, and RALPH E. GARRETT was reappointed as sales manager. The company recently announced plans for the construction of a new plant, which will employ approximately 125 persons.

THOMAS G. O'DEA has been elected a director and vice president of Nagel, Inc., Brooklyn, N. Y., and its subsidiary Hickory Maid Meats, Inc., M. A. NAGEL, president, announced. O'Dea went to the Nagel concern from John Krauss, Inc., Jamaica, N. Y., where he held the position



T. G. O'DEA

of vice president in charge of operations. Before that, he had been in the sales division of Armour and Company for several years.

Appointment of JULIAN W. JONES as manager of central quality control for Armour and Company, Chicago, has been announced by R. H. BORCHERS, executive vice president. Central quality control is a department of the company's food research and quality control division. Formerly superintendent of the Armour Chicago plant, Jones joined

the company in 1929 and has had wide experience in all phases of meat packing production.

CLYDE G. AUD has been appointed manager of the Swift & Company meat packing plant in North Portland, Ore., E. D. FLETCHALL, Swift vice president, announced. Aud succeeds NOEL L. DIKE, who will receive another managerial appointment in the near future. The new manager in Portland has been a member of the Swift organization for 30 years and has a broad range of experience in meat packing and related operations. He started as a standards checker in the Evansville, Ind., plant and after a series of promotions became head of the provision department there. He held a similar position in Columbus, O., and in 1953 was transferred to the general provision department in the Chicago offices of the company. For the last year he has been on the staff of vice president Fletchall, taking managerial training.



CLYDE G. AUD

Appointment of W. H. (BILL) WILCOX as plant superintendent of Illinois Packing Co., Chicago, has been announced by GEORGE G. ABRAHAM, president. Wilcox formerly was assistant superintendent of beef operations at the Chicago plant of Armour and Company.

Dr. OSWALD H. GRAHAM has been promoted to the position of assistant inspector in charge at the Cleveland meat inspection station of the U.S. Department of Agriculture. He went to Cleveland from Dallas, Tex. Before that, he was assigned at St. Louis. Dr. Graham is a native of Tarboro, N. C., and was educated at Alabama Polytechnic Institute, from which he received the degree of doctor of veterinary medicine in 1944.



DR. GRAHAM

RUSSELL M. HEYMANN has been appointed eastern division sales manager for the canned meat division of Patrick Cudahy, Inc., Cudahy, Wis. He has been in the meat industry for more than 20 years and recently was associated with

the canned meat sales department of The Rath Packing Co., Waterloo, Ia.

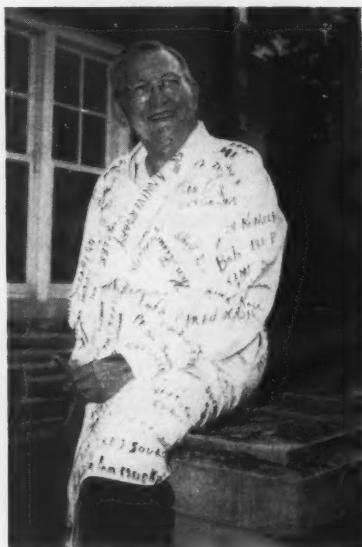
FRANK GROGAN has joined the beef division of Seitz Packing Co., Inc., St. Joseph, Mo., G. A. McGLUMPHY, general manager, announced. Grogan formerly was head butcher buyer for Armour and Company at East St. Louis, Ill. The East St. Louis plant was among several closed by Armour and Company recently in a realignment of packing facilities.



FRANK GROGAN

PLANTS

Meats the Taste, Inc., a new firm, has purchased the plant of Smith Packing Co. at Chicago and Prospects sts. in the Sioux City, Ia., stockyards district from RAY J. ADAM and PETER J. BARCAL. Officers of the new company, which will specialize in quality sausage products, are WILLIAM C. HAYES, president; RUSSELL K. BAUM; vice president and general manager, and J. R. LUBSEN, secretary-treasurer. All are longtime residents of Sioux City. Hayes has been an order buyer for the past 15 years; Baum has served as head hog buyer for Coast Packing Co. of



IN CELEBRATION of the 58th anniversary of Kunzler & Co., Inc., Lancaster, Pa., the firm's 136 employees personally autographed a white butcher's coat and presented it as a token of respect to Christian F. Kunzler, 88-year-old founder and chairman of the board of the meat packing firm. Kunzler wears coat above.

Los Angeles for six years, and Lubsen is a partner in the C. B. Thorpe Cattle Co. The new firm will process hogs and cattle and market products under the trade name of "Sahaba." The name is derived from the first two letters of the three major pork products, sausage, ham and bacon.

A new building with 5,000 sq. ft. of work space on a single level has been put into operation by Mogen David Kosher Meat Products Corp., New York City, completing one phase of the company's 1959 expansion program. All production facilities are inspected by the U. S. Department of Agriculture and under rabbinical supervision.

A packinghouse owned by C. O. HUTCHINSON and A. W. REPETTO at Seminole Groves, Fla., was destroyed in a \$40,000 fire.

Bricker and Busby, Phoenix architectural firm, has been retained to design a \$150,000 to \$200,000 Phoenix plant for H. Shenson Meat Co., San Francisco.

Western Meat, Inc., 508 N. 2nd ave., Minneapolis, has announced plans for a 10,000-sq.-ft. meat processing plant at Hwy. 5 and Cahill rd. in nearby Edina.

The Missouri Farmers Association has had plans drawn for a modern beef packing plant in Macon, Mo., and will proceed with the plant as soon as the necessary finances are available, FRED V. HEINKEL, MFA president, has announced. The proposed plant would be operated by the MFA packing division, which has operated a very successful plant at Springfield, Mo., for the past 13 years, Heinkel said. The Springfield plant employs 170 persons. WILLIAM J. O'BRYANT is general manager of the MFA packing division. The proposed 150 x 50-ft. Macon plant was designed by the firm of Carson and Mitchell, Springfield. The design would permit the addition of hog processing facilities.

TRAILMARKS

A Texas meat packing plant launched by R. E. PRATT during the big depression with \$2,000 in borrowed capital and two employees is observing its 25th anniversary. Pratt Packing Co., Sulphur Springs, Tex., now employs 40 to 45 persons, slaughters 20,000 cattle and hogs a year and markets its "Hickory Farm" products over a radius of about 100 miles. The firm also distributes some products of other firms. W. L. (BILLY) SOUTHERLAND, one of the original two employees, is



ARCHERY CROWN is worn by Thelma Murff of Stoppenbach Sausage Co., Jefferson, Wis., even though it isn't visible as she packs into film pouches strip loins processed in firm's beef boning department. Miss Murff, who has been with Stoppenbach for six years, recently took time off to win midwestern archery championship in tournament sponsored by Midwestern Archery Association. She took up the sport four years ago.

plant superintendent. Other executives are W. A. CANNON, JR., office manager, and PAUL RICHTER, livestock manager.

CARTER W. DENNIS, president of Sioux City Dressed Beef, Inc., and vice president of Sioux City Dressed Pork Co., both of Sioux City, Ia., has been appointed to the 1959-60 agriculture department committee of the Chamber of Commerce of the United States,



C. W. DENNIS

Chamber president ERWIN D. CANHAM announced. The group will advise the Chamber of Commerce on the policies and work of its agriculture department for the coming year. The committee is made up of representatives from the major agricultural areas of the country.

Two veteran hog buyers for The Cudahy Packing Co., Omaha, will retire on September 1. They are J. N. (JIM) POWERS, head hog buyer for Cudahy in the Omaha market for the past 23 years, and PAUL E. BECHTOL, head buyer at Sioux City, Ia., also for 23 years. Powers joined Cudahy in 1915 at Omaha, and Bech-

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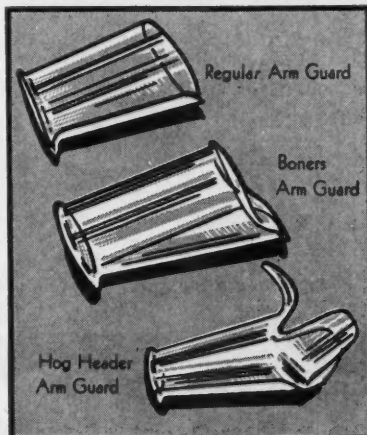
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tol began his association with the company in 1919 at Creston, Ia. TOM W. PUGH will replace Powers at the Omaha market, and E. H. JONES will be Pugh's first assistant.

ROBERT KERN has opened a new meat and meat products brokerage firm under the name of Kern & Co. at 30 N. LaSalle st., Chicago. The telephone number is FRanklin 2-6270. Kern has been associated with the brokerage business in Chicago for about 12 years and previously worked for Capitol Packing Co., Denver, and Ideal Packing Co., Los Angeles.

JOSEPH PAULL, Philadelphia meat wholesaler, was presented with the first copy of his newly-published biography written by author JONAS TURKOW. The book describes Paull's humanitarianism.

The annual meeting of the 5th regional area, National Renderers Association, has been scheduled for Sunday and Monday, September 13-14, at the Plankinton House, Milwaukee. A cocktail party and dinner dance are set for Sunday evening. Monday's program will include a business meeting and luncheon.

The National Association of Hotel and Restaurant Meat Purveyors will



NEWLY-APPOINTED vice chairman of American Meat Institute committee on public information, William Kling (left) looks over material for "Better Meals Build Better Families" campaign with Dent Hassinger of Chicago, central manager, bureau of advertising, American Newspaper Publishers Association, Inc. Kling is president of Valley Pride Packing Co., Inc., Huntsville, Ala. Public information committee is directing AMI participation in September 14-26 campaign planned by all segments of the food industry.

be represented for the first time on the speakers program of the National Restaurant Association dur-

ing the NRA western regional meeting on September 1 in San Francisco. URBAN N. PATMAN of Urban N. Patman, Inc., Los Angeles, president of the purveyor group, will address the restaurateurs.

CLARENCE WOIZESKI of Stark, Wetzel & Co., Inc., Indianapolis, has been appointed a member of the personnel relations committee of the American Meat Institute, Chicago.

DEATHS

WILLIAM HENRY WITTELEDER, 66, died in Phoenix, Ariz., where he moved following his retirement in May as district canned foods sales manager for Armour and Company, Chicago. Wittleder served more than 41 years with Armour.

EDWARD F. CHRISTOPHER, 59, a senior research chemist for Swift & Company, Chicago, for many years, is dead.

BEN LOCKE, sales manager of J. G. Johnson Co., Inc., San Francisco, died at the age of 36. He had been in the meat packing business in San Francisco for many years.

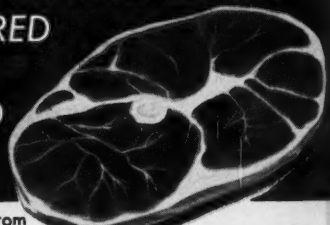
C. S. PRICE, 67, wholesale meat distributor in Huntington, W. Va., for 40 years, has passed away.

More flavor!
More quality!
Morrell Meats!



John Morrell & Co., General Offices, Chicago, Ill.

At the meat counter housewives select
**BRIGHT RED
WELL-
MARBLED
CUTS**



The kind you get from

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AMERICAN SHORTHORN ASSN.

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**INSURE LASTING MEAT COLOR AND
FRESHNESS
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HELP WANTED

SUPERVISORY POSITION: Must have technical and practical knowledge of full line government inspected packinghouse operations. Prefer man 35 to 45 years of age, must be sober and able to get along with people. Growing plant in southeast. Good opportunity for right man. W-305, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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MODERN PACKING PLANT

8 Yrs. old. 3 acres, zoned 1-2, heavy industry. Fully equipped. In heart of Lake County and industrial area, 35 mi. No of Chicago. 6000 sq. ft. in plant area. 1500 sq. ft. 5-rm. modern apt. above. On 2 trunk highways leading from Chicago. Railway siding available. Highly suitable for restaurant supply house, branch house, slaughter capacity to easily supply sausage mfg. or wholesale house in city.

L. B. ANDERSEN & CO., INC.

20 West Dundee Road
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LEhigh 7-4300 or Chicago ph. ROgers Pk. 4-9400

SMALL PLANT: In southern Illinois for sale. Killing 50 hogs, 12 cattle weekly plus custom killing. Plant consists of 2 coolers, cutting, killing and smoke room and office. 43 acres of land. 1 large barn. Block corn crib. Hammer Mill. Food lots, tennant house, city water. Operating profitably. Will finance. Leaving for west coast. Herrin Packing Co., Box 133, Herrin, Ill.

FOR SALE OR LEASE: Dry sausage manufacturing plant suitable for all types of sausage manufacturing. 12,500 sq. ft. Chicago yards markets. Additional 12,500 sq. ft. vacant. Fully equipped smoking, cooler facilities. 100 man hours producing 30,000 lbs. per week. FS-385, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR WORKING PARTNER

ESTABLISHED RENDERING plant in western Iowa. Excellent business with sources of materials and outlets. If interested will sell entire business or will accept an experienced partner with capital. Contact by writing Box FS-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WELL-EQUIPPED SAUSAGE FACTORY. Clean, very modern. Well established business doing 30,000 pounds weekly. Making money. Will produce operating statement. Personal reasons for selling. FS-375, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE: Refrigerated plant fully equipped for meat purveyor. Approximately 7,000 square feet, offices, parking, near Lincoln tunnel. Formerly occupied by interstate purveyor. MR. PETRAS, Telephone Hickory 6-3389

FOR RENT: Brooklyn, New York, 2000 square feet government inspected plant. Suitable for processing, boning. 2 coolers plus same area expansion available. Call Nevins 8-0006 or TY 8-9694, Brooklyn, New York

COOLERS FOR RENT: 60 x 20 and 43 x 30. Will remodel to suit. Chicago yards area. Ample parking. Ideal for out-of-town beef packer or pork boner needing Chicago market. FR-386, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SMALL WHOLESALE MEAT: Or produce plant for rent. Equipped with cooler, walk-in freezer, office, loading dock, and large parking area with fence. Good lease. Call owner, VERNON 5-2624, Glencoe, Illinois

EQUIPMENT WANTED

WANTED TO BUY: Tankage press, 1500 lb. meat mixer, tripe washer, booster ice machine, viscera truck, meat stuffers, vertical canning retorts and baskets, and other good used packing or canning equipment. Needed by the HILL PACKING COMPANY, Topeka, Kansas

EQUIPMENT FOR SALE

USED BUT GOOD

Complete slaughter house and other equipment from closed plant, for cash, FOB Jacksonville, Fla. Butcher Boy 1 1/2 H.P. meat grinder—\$225. Steak maker 1 H.P. cubing machine—\$900. Toledo 50 lb. dial scales—\$150. Many other items; ham wrapper, overhead track equipment, steel tables, smokehouse burners, desks, sausage stuffers, linking machine, washers, pumps, air compressors, meat buggies, etc. Price list on request. Inspection and sales, Monday through Friday, 8 A.M. to 4 P.M. Principal on premises Wednesday and Friday 1-5 P.M. N. G. WADE INVESTMENT CO., 2116 W. Beaver St. (Farris Bldg) Jacksonville, Florida, Phone ELgin 3-5428.

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PITTOCK & ASSOCIATES, Glen Riddle, Penn.

1-Bacon Press, Anco #801 in use since September 1955. In excellent condition. F.O.B. Newark, N. J. \$4500.00. 1-Colloid Mill, Lohr & Sohner, type EC15-29, model 518994, 3500 RPM, 22 HP, 220-240 V, 3 phase 60 cycle. New. FOB Philadelphia. JOHN ENGELHORN & SONS, Newark 5, N.J.

FOR SALE: eleven tank cars. Presently used for lard, grease, tallow in daily railroad interchange service. 8000 gallon capacity. Colled. Will sell one or all. GREAT LAKES INTERNATIONAL, P. O. Box 86, Chicago Heights, Ill.

EQUIPMENT WANTED

WANT TO BUY: Two Linker Ty-Peeler machines, model 500. Please give age, serial numbers and condition. Write Box EW-371, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

SALES OUTLET: Fresh, dry sausage manufacturing, packaging provision facilities. Unlimited potential, right outlets. Will accept stock exchange fair plant appraisal. W-387, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LARGE MIDWESTERN GRINDER: Of meat proteins is interested in grinding and/or bagging for others on a toll basis. W-388, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NEW YORK BROKER: Would like to hear from shipper desiring honest sales representation in New York and vicinity. We can sell all types of meat and meat products. W-389, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

U.S.D.A. approved plant has excess capacity for processing 100,000 pounds frozen portion controlled meat items weekly. Contact us for low cost custom packing. Plant located in southeastern U.S.A. Write to Box W-357, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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407 SO. DEARBORN ST., CHICAGO 5, ILL.
[Continued on page 36]

BARLIANT'S WEEKLY SPECIALS

ARMOUR & CO. National Stock Yards, (E. St. Louis,) sale starts September 2nd, inspection begins August 31st. See this issue Page 12. Watch for details on other ARMOUR plants.

Roland Canning Co. Roland (Ames) Iowa liquidation now in progress. Representative now on premises, or contact Barliant & Co., Chicago, for further details & prices. Partial list of items available.

592—FREUHAUF SEMI-TRAILERS: (2) 1956, van type, 32' long, not insulated.
593—FREUHAUF SEMI-TRAILERS: (2) 1956 van type, 32' long, insulated.
598—TRACTOR TRUCK: 1955 White, mdl. 3024PLT, HP. 54.2, serial #454463.
599—TRACTOR TRUCK: 1956 GMC mdl. D632-47, serial #D632047Y1290, Diesel.
403—SCREW CONVEYORS: (2) inclined, 10" x 10' long.
406—KETTLES: Battery of 2, welded steel, open top, 94" dia. x 48" deep, 3/4 jacketed agitator units, run by 7 1/2 HP. motors.
409—VACUUM MIXER: Buffalo #4A, 10 HP. AC mtr., very good condition.
410—VACUUM PUMP: Ingersoll-Rand type 30, V-type, 5 HP. AC motor, late model.
412—FILLER: M & S 6-pocket.
575—HAMMERMILL (Attrition Mill): Bauer style #127, size 30, with 2-30 HP. motors.
130—CANNERS RETORTS: (20) F.M.C. 40" dia. x 72" deep, with controls.
300—CAN CLOSER: model 34A, type 400.
302—VACUUM CAN CLOSER: Canco, high speed.
524—CLOSING MACHINE: American Can type 400.
161—CAN LABELER: Burt straight line, mdl. "A", very good condition.
164—CAN CASER: Standard—Knapp mdl. E Universal.
165—CASE SEALER: Ferguson Packomatic #875.
104—SCOTCH MARINE BOILER: James Leffel, 125 HP. 150# W.P., very good cond., late model.
105—GAS & OIL BURNER: Ray size 8, type ARC144, mdl. 50, automatic, almost new.
405—DICER: Urschel mdl. 8.
313—TRUCKS: (50) Warehouse type, 3' x 5' wood
485—STEINLITE MOISTURE TESTER: mdl. 181LSC.
545—TRUCK SCALE: Fairbanks-Morse, 30,000#, single steel beam registering type, 6 x 24' wood plank platform.

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.
WABash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING [Continued from page 35]

POSITION WANTED

MANAGEMENT
PRESENTLY MANAGER: Officer and director of progressive small plant in midwest. Age 46, in excellent health, 25 years in the meat industry. Qualified by prior experience to assume full responsibility of finance, sales, production, livestock and purchasing. Can get maximum profits through efficient management. Qualified reason for making change. Can interview during A.M.I. meeting. W-376, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXECUTIVE DESIRES CHANGE
ASSISTANT TO PRESIDENT: Now with money making organization. Trained in every field, beef, hogs, sausage, smoked meats, curing, inedible, engineering, labor management. 54 years old. Personal interview necessary to explain background. Not a cheap man. W-377, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF PLANT MANAGER: Thoroughly experienced, including work simplification and cost reduction. Energetic, resourceful, dependable. Excellent references. Interested only in progressive company. For resume contact Box W-378, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE FOREMAN: 25 years' experience. Cost and quality conscious. Excellent references. Available immediately. W-363, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHIEF ENGINEER: 15 years' experience installing and maintaining full line packing house equipment, refrigeration and boilers. W-379, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Thoroughly experienced in all departments. Best references. Beef or hog kill butcher. Can perform all jobs. References. W-391, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: 30 years' experience in federal and state inspected houses. ORVILLE COOPER, 605 Azalea St., La Marque, Texas

HELP WANTED

PLANT MANAGERS REQUIRED FOR SCOTLAND AND NORTHER IRELAND
Old established group of companies requires Plant Managers for two factories processing secondary meat products and by-products. Completely modern methods employed throughout. Operations include canning, quick-freezing, sausage making, edible and inedible rendering; also manufacture of pet foods and livestock feeds. Irish factory processing 500 tons per week; Scottish factory 250 tons per week and expanding. Applicants should have good academic background and practical supervisory experience. Thorough knowledge of meat packing and processing methods is essential. Removal expenses reimbursed on satisfactory completion of 12-month trial period. Fully paid pension plan and excellent opportunities for advancement. Write Box No. W-302, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. for salary and other information, sending full outline of education, experience, marital status and age with first letter.

SAUSAGE MAKER and SUPERVISOR
Progressive Ohio packer requires the services of an experienced sausage maker. Fine opportunity for the right man. Large diversified sausage volume. THE CANTON PROVISION COMPANY P. O. Box 510 CANTON, OHIO

SALES MANAGER: Federally inspected full line southern packer has opening for sales manager. Excellent opportunity for man with merchandising and promotion ability. Salary open. Give complete resume in first letter. All replies will be held in strict confidence. W-374, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Handling maintenance equipment to dairy, meat packing or institutions field. To represent our well established and nationally advertised products. Cold storage doors, air operated devices for doors, heavy duty hard-curtains and freezer door curtains. P. O. Box 163, Reading, Ohio.

HELP WANTED

A TRAVELING REPRESENTATIVE

Wanted, a man well educated and experienced in the rendering industry, to sell rendering machinery to packing houses, meat and poultry rendering plants, including mechanical saw presses, expellers, hydraulic presses and melters. Territory north central states.

Write to Box W-373, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SPICE SALESMAN

LARGE MIDWESTERN: Food processor has a new position in its spice division for an experienced spice salesman with established clientele. Salary negotiable, in five figure bracket, commensurate with experience. Age up to 45. Excellent career opportunity for the right man. We have exceptional employee benefit policies. All replies acknowledged confidentially. W-383, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

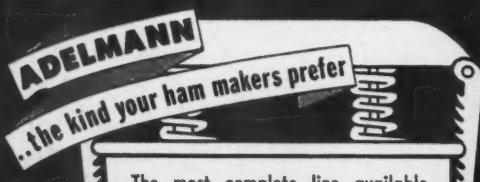
HOG KILL-CUT FOREMAN

PRACTICAL FOREMAN: With small plant experience killing-cutting one thousand hogs per week. Must be qualified in handling labor. Whether you have been employed as foreman or assistant, your application will be considered for the position. Located in Michigan. Good salary for the right man. W-383, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LARGE EASTERN RENDERER: Will train young man for plant superintendent. Applicant must have engineering and mechanical background and the ability to get along with labor. Excellent starting wages and many other benefits. Write, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SEASONING SALESMAN: We have a territory comprising the northern half of California, Washington, Oregon and Idaho open for a worthy salesman. Please give your background. All replies held in strict confidence. W-381, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKAGING FOREMAN WANTED: Experienced in Flex Vac and Cryovac operation. W-384, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.




The most complete line available. Over 100 sizes, 10 different shapes. All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

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Only 115 illus.

Thousands of packers have at last found a way to offset today's rising operating costs. Through the instruction in this book, you, too, can make more profits by adding extra services for your customers.

MEAT SLAUGHTERING and PROCESSING shows you how to plan and build a modern slaughterhouse plant, where to locate, how to plan meat slaughtering, how to slaughter and dress beef, veal and pork, how to skin and care for hides, and how to render lard for best results. Gives 1,001 hints and suggestions for planning the slaughtering operation for greatest efficiency and safety and details on how to work the plan. Contains hundreds of formulas for sausage making.

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